FAMILY DINNER: EASY MEXICAN p. 75 / TEST-DRIVE: SLOW COOKERS p. 38 / FROM SCRATCH: MAYONNAISE p. 90 / PASSOVER MENU FOR EIGHT p. 136

bon appétit

APRIL 2008

SPRING AHEAD

60 FRESH NEW RECIPES/

PAN-ROASTED **ASPARAGUS**

PENNE WITH **GREENS, OLIVES,** AND **FETA**

STRAWBERRY SUNDAES

CHEESE-STUFFED **ARTICHOKES**

CHICKEN STIR-FRY WITH **PEAS**

LITTLE **LEMON** CHEESECAKES

LEMON-RASPBERRY CUPCAKES p. 68

30-MINUTE DESSERTS

EGGS

BREAKFAST, LUNCH, DINNER & DESSERT p. 130

COOKING CLUB THAI PARTY

12 HEALTHY FOODS TO BUY NOW p. 99

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APRIL/ *features*

BON APPÉTIT
VOLUME 53
NUMBER 4

112/ cooking out of the box
No matter what's overflowing this spring—your CSA farm box, the bins at the supermarket, or the stalls at your farmers' market—we've got the recipes to help you plow through the bumper crop.
By Molly Stevens

122/ cooking club: party thai
Gather friends and celebrate the complex, fiery flavors of Thailand. Recipes include party favorites like chicken-ginger soup and spicy beef curry.
By Martin Boetz

130/ eggs: morning, noon, and night
Try four great recipes, including floating islands and orecchiette carbonara, and you'll agree that eggs are too good to eat just for breakfast.
By Jeanne Thiel Kelley

136/ passover perfect
DIANE ROSSEN WORTHINGTON gives a deliciously modern spin to a classic meal. Start a new holiday tradition with potato, carrot, and zucchini kugel; salmon and whitefish cakes; chocolate-caramel matzo brittle; and more.

142/ 30 minutes. . .
That's all the time you'll need to usher in spring with treats like a sautéed-strawberry sundae, fruit salad, chocolate-honey tart, and lemon-ricotta cheesecake.
By Rozanne Gold

CORAL VON ZUMWALT

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FOR MENUS AND PARTY-PLANNING TIPS, GO TO *bonappetit.com/menuplanner.*

SPECIAL KITCHEN SECTION

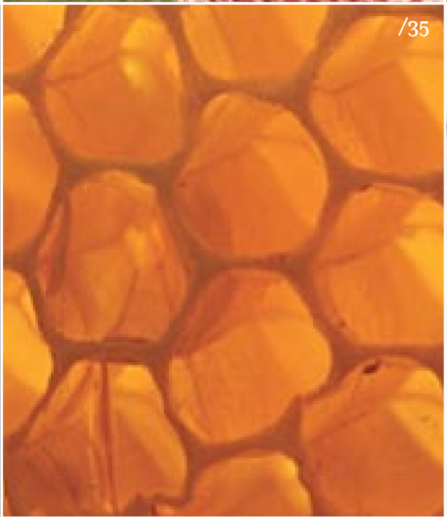
148/ **a kitchen designer's kitchen**
How L.A. designer Troy Adams used his skills to maximize his own diminutive kitchen.
Text by Amy Albert

154/ **find your range**
Before you buy your next stove, make sure you've asked yourself these five questions.
Text by Amy Albert

156/ **get a grip**
Beautiful drawer pulls and knobs give kitchens an instant—and inexpensive—upgrade.
Produced by Kim Wong
Text by Amy Albert

JULIUS SHULMAN AND JUERGEN NOGAI

HAVE A QUESTION ABOUT A RECIPE, OR A COMMENT? Call Reader Service at 323-965-3633, or contact the editorial offices: *Bon Appétit,* 6300 Wilshire Boulevard, Los Angeles, CA 90048. FOR SUBSCRIPTIONS AND CHANGES OF ADDRESS, call 800-765-9419 (515-433-5019 from outside the U.S.A.) or send e-mail to: subscriptions@bonappetit.com. PRINTED IN THE U.S.A.



35/ starters®

35/ tasting/ Honey.

38/ tools/ Slow cookers.

41/ restaurants/
THE DISH Fish and chips.
THE HOT 10 Haute hotel dining.

44/ q&a/ EXPERT ADVICE FROM Renegade baker Clare Crespo.

46/ drinks/ Alsatian Riesling; Gordon's Cup cocktail; proper shaker technique.

48/ travel/
NAVIGATOR New Orleans.

56/ shopping/
WHY WE LOVE Chilewich place mats.
THE LIST What to buy now.

62/ culture/ Local foodie guides; new books; rainy day playlist.

32/ r.s.v.p.®

Readers' favorite restaurant recipes.

67/ fast easy fresh®

Quick everyday recipes from the *Bon Appétit* Test Kitchen.

75/ family style

Slow-cooked *carnitas* in tacos that disappear fast.
By Amy Finley

84/ at the market® peas

There's more to these tender little veggies than you think. Use them in hummus, a chicken and shiitake stir-fry, or even as a pizza topping.
Text by Amy Albert; recipes by Myra Goodman and Sarah LaCasse

90/ cooking life

MOLLY WIZENBERG discovers the joys of homemade mayonnaise.

99/ health wise

MARGARET WITTENBERG outlines the contents of the ultimate healthy pantry.

109/ wine & spirits

HEATHER JOHN finds out why Washington State Syrahs are steak's new best friend.

159/ prep school

Parchment paper baking; the best rimmed baking sheet; trimming artichokes; and more.
Text by Amy Albert

166/ feedback: parker posey

For this indie screen queen, eating is all about good cheese, a great Burgundy, and location, location, location (which, in her case, is New York).
Interview by Eric Steinman

IN EVERY ISSUE

24 contributors
28 letter from the editor
30 bonappetit.com
162 menu guide
164 sourcebook
165 recipe index

ABOUT THE COVER Lemon-Raspberry Cupcakes from "Fast Easy Fresh," page 67/ recipe by *Janet Taylor McCracken*/ photography by *James Wojcik*/ food styling by *Roscoe Betsill*

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Martin Boetz/
As executive chef of Longrain restaurants in both Sydney and Melbourne, the German-born chef is quite the culinary innovator. Boetz achieves his brilliant Thai and other Asian flavor combinations through a dedication to local ingredients. He even built an in-house aquarium from which his staff plucks fresh barramundi. His cooking philosophy—shared meals using traditional Thai recipes with the best seasonal produce—lends itself perfectly to our "Cooking Club" feature this month. PARTY THAI, *page 122*

Pableaux Johnson/
In the world of food and travel writing, Johnson is an unofficial ambassador for New Orleans. He has shared his knowledge of the Big Easy with *The New York Times* and in Lonely Planet travel guides, and has written several books about the city's dining scene. But in December, the Louisiana-born writer moved to Kentucky to become food editor of *The Courier-Journal* in Louisville. "I was very excited—but also very sad to leave," says Johnson, who brought along his grandmother's ten-seat wooden table, which he says embodies Louisiana food culture. "I will still cook red beans every Monday and fill my grandmother's table with whoever's around." NAVIGATOR: NEW ORLEANS, *page 48*

Kana Okada/
While amateur photographers might be distracted by the sights and smells of the food, Okada works a little differently. "I like shooting food," she says. "But I think about angle and color, so sometimes I don't think of it as something to eat." But the New York-based photographer is not completely impervious to culinary cravings: At home, she loves to stir-fry pork marinated with grated ginger and soy sauce, and twice a year, during trips to her native Tokyo, she can't help but stock up on fresh tofu. "All of a sudden, I get greedy," she says. FAST EASY FRESH, *page 67*; PARTY THAI, *page 122*

Julius Shulman/
We're pleased and honored to feature work by Shulman, one of the greatest living architectural photographers. Although officially "retired," the 97-year-old continues to lecture and work on projects with collaborator Juergen Nogai. His work has captured buildings by Richard Neutra, Frank Lloyd Wright, and Pierre Koenig. "Photography comes from the mind, from perception," he says. "I look at the building, at the properties, and compose them in my mind. Only then do I pull out my tripod and go to work." Shulman has received a lifetime achievement award from the International Center of Photography and the Architectural Photography Medal from The American Institute of Architects. A KITCHEN DESIGNER'S KITCHEN, *page 148*

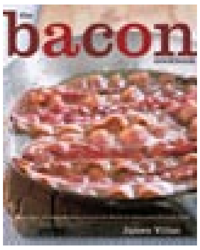
Margaret Wittenberg/
When Wittenberg and her husband moved to Austin, Texas, in 1981, their favorite natural foods store was funky and hip, but still sold practical, everyday groceries. It was a little shop called Whole Foods Market. Wittenberg, one of the company's first employees, is now one of its global vice presidents. She has witnessed the natural foods phenomenon firsthand and has been a driving force behind it (she even did a stint as a member of the USDA's National Organic Standards Board). Her goal is to make information about good natural foods accessible to the home cook. In this issue, she provides an insider's guide to stocking the ultimate pantry. HEALTH WISE, *page 99*

JOHN CUNEO

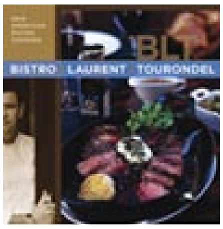
FOR MORE INFORMATION ON BOOKS BY THE EDITORS OF *BON APPÉTIT* AND OUR CONTRIBUTORS, GO TO condenet.com/books/bonappetit.

⅓ PAGE VERTICAL LEFT

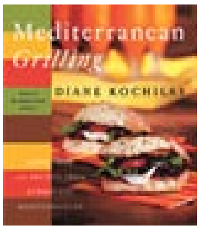
Lori De Mori/
In *Beaneaters & Bread Soup,* De Mori and photographer Jason Lowe (also a *Bon Appétit* contributor) honor Tuscany's culinary artisans with 25 written and visual portraits. From a pasta-maker to a beekeeper, each person was chosen for his or her dedication to quality. The book captures the spirit of Tuscany, and the stories elevate and inspire the 90-some recipes.



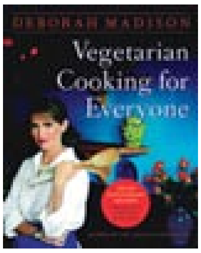
James Villas/
America's obsession with bacon shows no sign of flagging, and author Villas thinks home cooks are ready to take pork to the next level. *The Bacon Cookbook* goes beyond the breakfast-meat standard with dishes that call for *guanciale, lardon,* and pork belly in hors d'oeuvres, entrées, and even desserts. Villas also provides information on curing, smoking, and buying from good mail-order sources.



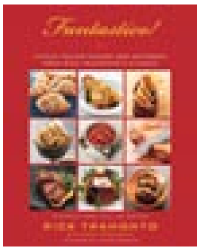
Laurent Tourondel/
The *Bon Appétit* 2007 Restaurateur of the Year runs a coast-to-coast empire under the BLT name (an acronym for Bistro Laurent Tourondel) with concepts ranging from funky fish shack to upscale steakhouse. His cookbook *Bistro Laurent Tourondel* features the same culinary versatility in recipes for anise duck tortellini, fried stuffed jalapeños, and an American Kobe burger.



Diane Kochilas/
Kochilas combines the popular flavors of Greece, Italy, and southern France with America's favorite backyard pastime in *Mediterranean Grilling.* Divided into chapters like "Bready Things on the Grill" and "Searious Meat," the more than 100 recipes include pork tenderloin with ouzo-plum glaze; arugula salad with pears and pistachios; and grilled lamb sandwiches.



Deborah Madison/
A great cookbook never loses relevance, and the latest version of Madison's *Vegetarian Cooking for Everyone* is due for another round on the kitchen counter. The tenth-anniversary edition of this James Beard Award winner has recipes perfectly suited for any kitchen and includes advice on navigating farmers' markets, selecting fresh ingredients, and pairing wine with vegetables.



Rick Tramonto/
This Chicago-based chef's *Fantastico!* is packed with ideas for Italian small plates that make ideal dinner-party snacks. Tramonto's crostini are topped with chopped clams and pancetta; *cicchetti* (mini Venetian-style sandwiches) are stuffed with smoked salmon and green tomato; tuna *crudo* is drizzled with pomegranate vinaigrette. Every dish also comes with a wine suggestion. /■

the heart of the home/

IT'S TIME AGAIN IN THIS ISSUE FOR OUR ANNUAL SPECIAL kitchen section, which means it's time again for me to obsess over my own home space. Hmm. Look at what that designer guy on page 148 has done with his L.A. kitchen—great flow for parties, the indoor/outdoor living concept, all those wonderful built-ins and special areas for storage, all so very cool. I could probably do something like that. Probably. Or maybe I just need a new stove or a new fridge. Yes, a new fridge would be nice. But the one I want is somewhat taller and a little wider than the space that's there now. Could I just adjust the overhead cabinet somewhat, or would I have to re-do that entire corner, or maybe, the entire kitchen? Hmm.

Then it all comes back to me: Just changing the floors a few years ago resulted in almost two months with the fridge in the dining room, the microwave in the family room, the stove out on the patio, and on and on. Maybe I'll hold off on that fridge thing for a while.

Kitchen renovation is exciting, exhausting, and expensive if you get *really* carried away, but...it is fun to watch it all come together, I have to admit. Right now our senior editor, Heather John, is going through an extensive kitchen remodel—and as a result, is cooking on an induction burner on a metal tray table and doing the dishes in the bathtub, with the old refrigerator gathering drywall dust by the minute. Plus, by the time you get this issue, she will be five months' pregnant, to boot. (Type A personalities are a specialty on my staff.)

But once it's all finished—aah. What satisfaction. I had our kitchen painted a few months ago and bought some new window treatments (as they're called these days), and even those two relatively minor changes made me so much happier.

We've run that same gamut—from pull-out-all-the-stops, to appliance changes, to super-simple and quick—with the kitchen section this year. Take a look at the clever, well-planned, and gorgeous work done by the aforementioned "designer guy," Troy Adams, who is actually a kitchen designer himself. It's the full-throttle re-do, shot for us by the renowned architectural photographer Julius Shulman, who at 97 years old is still going strong. What an eye. We're so proud to have Mr. Shulman in our pages.

Then again, if you're simply looking for a new stove, we have info on that, too. We ask five simple questions that will help you figure out just how many of those alluring bells and whistles you really need.

Our equivalent of the instant makeover (the paint and window treatment idea) is on page 156: Why not simply get some new shiny (or matte, or ceramic, or wood, or...) knobs and pulls for the kitchen cabinets and drawers? It's cheap, fast, and easy. Got a screwdriver? Get a new look.

Actually, I really do like my kitchen. And if I get a new fridge, well, some of the newer ones don't hold magnets very well. So there goes my well-honed collection of tacky magnets from my travels all over the world; the display of my twin nephews' notes and drawings; the handy phone numbers for the local deli, pizza place, and Chinese takeout; some recent family photos; etc. The front of that fridge is a little cluttered, to be sure. But in the end, it adds even more heart to the heart of my home.

BARBARA FAIRCHILD
Editor-in-Chief

BON APPÉTIT DOES VEGAS

Dining in Vegas is no gamble—as a matter of fact, it's probably the best bet in town, thanks to top-notch chefs like Wolfgang Puck, Daniel Boulud, Bobby Flay, Todd English, Jean-Georges Vongerichten, and Guy Savoy, who all have outposts here. Join these chefs (and more) at our annual Las Vegas weekend—this year called VEGAS UNCORKED—May 8 through 11. Activities for this wine and food spectacular include intimate restaurant dinners, a walk-around wine and food extravaganza, cooking classes, workshops, wine tastings, and cooking competitions hosted by the country's best chefs (and several *Bon Appétit* editors).

So what will you put your money on? Among the choices: A TALE OF FIVE CHEFS (five courses by five superstar chefs at the Bellagio)/ EDITORS-AT-LUNCH (share a table at Le Cirque and dish about food with a *Bon Appétit* editor)/ COCKTAIL SMACKDOWN (master mixologists shake it up at the Wynn)/ MASTERS VS. ROOKIES (a culinary pro-am competition at Caesars)/ and GRAND TASTING, SHOP, SIP & STROLL (the walk-around tasting, also at Caesars). And out at Lake Las Vegas, a concert and dinner by the lake.

For all the details, go to *BAVegasUncorked.com*, or call *888-343-6287*.

WYATT COUNTS

"/ I ADORE THE CHOCOLATE CAKE I GET AT **BRIGTSEN'S RESTAURANT** NEAR MY HOUSE. IT'S A CHOCOLATE LOVER'S DREAM! THE ICING IS NOT TOO SWEET AND THE CAKE IS DENSE AND CRUMBLY, JUST HOW I LIKE IT. I'D LOVE TO MAKE IT AT HOME FOR MY SON ON HIS BIRTHDAY.

—Charice Johnston • New Orleans

double chocolate cake

8 SERVINGS/ *This old-fashioned chocolate cake can be made several days ahead because the layers are brushed with a simple syrup that keeps the cake moist.*

CAKE

- **2 cups sifted cake flour**
- **1 teaspoon baking soda**
- **½ teaspoon salt**
- **2 cups powdered sugar, divided**
- **1 cup buttermilk, divided**
- **½ cup unsweetened cocoa powder**
- **1 teaspoon vanilla extract**
- **½ cup (1 stick) unsalted butter, room temperature**
- **2 large eggs**

ICING

- **¾ cup water**
- **½ cup sugar**
- **½ cup (1 stick) unsalted butter, room temperature**
- **¾ cup sour cream**
- **2 teaspoons vanilla extract**
- **2 cups sifted powdered sugar**
- **1½ cups unsweetened cocoa powder**
- **½ cup whole milk**

CAKE/ Preheat oven to 350°F. Butter two 9-inch cake pans with 1½-inch-high sides. Dust with powdered sugar. Line pan bottoms with parchment paper rounds. Sift flour, baking soda, and salt into medium bowl. Whisk 1 cup powdered sugar, ½ cup buttermilk, and cocoa powder in another medium bowl until smooth. Whisk remaining ½ cup buttermilk and vanilla in small bowl. Using electric mixer, beat butter in large bowl until creamy. Add remaining 1 cup powdered sugar; beat until smooth. Add eggs 1 at a time, beating to blend after each addition. Beat in cocoa mixture. Add flour mixture in 3 additions alternately with vanilla-buttermilk mixture in 2 additions, beating to blend after each addition.

Divide batter between prepared pans. Bake until tester inserted into centers comes out clean, about 25 minutes. Cool 10 minutes in pans on rack. Invert cakes onto rack and cool completely. DO AHEAD Can be made 1 day ahead. Cover and store at room temperature.

ICING/ Bring ¾ cup water and sugar to boil in small saucepan, stirring until sugar dissolves. Boil until syrup is reduced to ¾ cup, about 2 minutes. Cool.

Using electric mixer, beat butter in medium bowl until smooth. Beat in sour cream and vanilla. Gradually beat in powdered sugar and cocoa powder, then ½ cup milk.

Cut cakes horizontally in half. Place 1 cake layer on plate. Brush with 3 tablespoons syrup. Spread ½ cup icing over. Place second cake layer atop icing. Repeat sequence 2 more times. Brush top layer with remaining 3 tablespoons syrup. Cover top and sides of cake with remaining icing. DO AHEAD Can be made 2 days ahead. Cover with cake dome and chill. Let stand 1 hour at room temperature before serving.

Cut into slices and serve.

My husband and I traveled to the Mexican city of Puebla for vacation. We dined at **SACRISTÍA** inside the hotel Mesón Sacristía de la Compañía. I ordered an incredible bean and cheese sandwich, which I later found out was based on an old recipe from the owner's grandmother.

—Alia Byung-Kim • Boston

bean and cheese sandwiches with salsa

8 SERVINGS/

SALSA

- **4 medium tomatoes, chopped**
- **1 small white onion, chopped**
- **⅓ cup chopped fresh cilantro**
- **2 tablespoons olive oil**
- **2 tablespoons fresh lime juice**
- **1 tablespoon minced serrano chiles with seeds**

SANDWICHES

- **6 tablespoons olive oil**
- **1 cup chopped white onion** / ▸▸

CHRISTOPH NIEMANN

FOR MORE RESTAURANT RECIPES, GO TO *bonappetit.com/restaurant_recipes.*

- **4 garlic cloves, minced**
- **2 15- to 16-ounce cans black beans, drained**
- **1 teaspoon ground cumin**
- **8 small round French rolls (about 3 inches in diameter), cut horizontally in half**
- **1½ pounds Mexican Manchego cheese, thinly sliced**

SALSA/ Mix all ingredients in medium bowl. Season to taste with salt and pepper.
DO AHEAD Can be made 4 hours ahead. Cover and chill.

SANDWICHES/ Heat oil in large nonstick skillet over medium-high heat. Add onion and garlic and sauté until onion begins to soften, about 5 minutes. Add beans and cumin to skillet. Using potato masher, coarsely mash beans. Stir until bean mixture is heated through, about 5 minutes. Season to taste with salt and pepper.

Preheat broiler. Place bread halves on large baking sheet, cut side up. Broil until lightly toasted, about 1 minute. Transfer sheet to work surface. Divide bean mixture among bread halves, then top with cheese. Broil sandwiches until cheese melts, watching closely to avoid burning, about 2 minutes. Serve, passing salsa separately.

PERSIMMON is my favorite neighborhood restaurant. I love their mushroom, asparagus, and radish salad.

—Genny Kim • Providence

warm asparagus and morel mushroom salad with shaved radishes

4 TO 6 SERVINGS/

- **1 pound asparagus, lower half peeled if large**
- **4 tablespoons (½ stick) butter, divided**
- **¼ cup chopped shallot (about 1 large)**
- **2 garlic cloves, peeled**
- **8 ounces fresh morel mushrooms, rinsed, halved if large**
- **2 cups low-salt chicken broth**
- **4 large fresh thyme sprigs**
- **1 tablespoon chopped fresh chives**
- **1 tablespoon chopped fresh Italian parsley**
- **1 tablespoon finely grated Parmesan cheese**
- **1 cup (lightly packed) arugula**
- **4 radishes, trimmed, very thinly sliced**
- **1 tablespoon extra-virgin olive oil**
- **1 teaspoon fresh lemon juice**

Blanch asparagus in large skillet of boiling salted water until crisp-tender, about 2 minutes. Drain. Transfer to large bowl of ice water to cool. Drain; pat dry.

Preheat oven to 350°F. Melt 2 tablespoons butter in heavy large ovenproof skillet over medium-high heat. Add shallot and garlic cloves. Sprinkle with salt and sauté shallot and garlic cloves 1 minute. Stir in mushrooms. Add 2 cups broth and thyme sprigs to skillet and bring to boil. Transfer to oven and roast until mushrooms are very tender, about 30 minutes. Let mushrooms cool in liquid. Discard garlic and thyme sprigs. Drain, reserving cooking liquid.

Melt 1 tablespoon butter in heavy large skillet over medium-high heat. Add asparagus, mushrooms, and 3 tablespoons mushroom cooking liquid. Stir mixture gently to coat. Add remaining 1 tablespoon butter, chives, parsley, and Parmesan cheese; toss gently to coat. Season mixture to taste with salt and pepper.

Mix arugula, radishes, oil, and lemon juice in medium bowl. Season to taste with salt and pepper. Divide asparagus and mushrooms among plates. Drizzle with any sauce from skillet. Top with arugula salad and serve.

—Compiled by Diane Chang and Janet Taylor McCracken

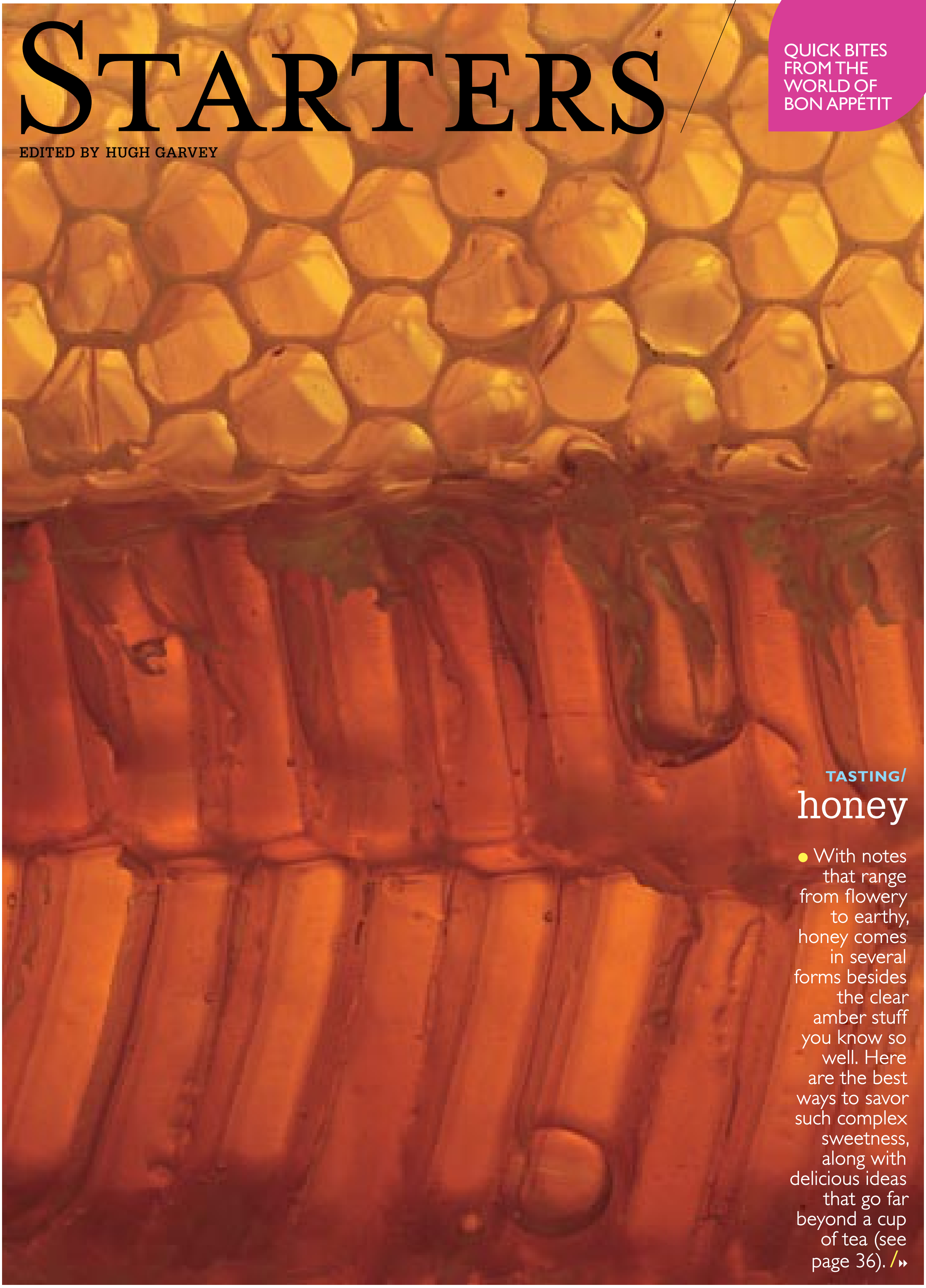
We welcome comments and will make an effort to obtain previously unpublished restaurant recipes on request. Submissions should include the writer's name, address, and daytime phone number and be sent by e-mail to rsvp@bonappetit.com or by mail to R.S.V.P., *Bon Appétit,* 6300 Wilshire Boulevard, Los Angeles, CA 90048. *Please include the complete address of the restaurant as well as your home address.* Submissions may be edited for length and clarity and may be published or used in any medium. All submissions become the property of *Bon Appétit* and will not be returned. Because of the volume of mail received, we are unable to answer all inquiries.

1/3 PAGE
SINGLE
SQUARE
LOWER
RIGHT

Starters

EDITED BY HUGH GARVEY

QUICK BITES FROM THE WORLD OF BON APPÉTIT



TASTING/

honey

• With notes that range from flowery to earthy, honey comes in several forms besides the clear amber stuff you know so well. Here are the best ways to savor such complex sweetness, along with delicious ideas that go far beyond a cup of tea (see page 36). /▸

PHOTOGRAPHY BY VICTOR SCHRAGER/

OUR TOP PICKS/

honey

CONTINUED FROM P. 35

1/ COMB
The Savannah Bee Company Honeycomb
Honeycomb (the wax cells built by honeybees) is sweet and pleasantly chewy; this one has smooth floral flavors. Try a slice of honeycomb on a cheese plate—it's especially good with Jack, cheddar, and blue. *$19 for 10 ounces; 912-234-0688 or savannahbee.com*

2/ RAW
Really Raw Honey
Unprocessed honey contains bits of propolis (what bees use as sealant for the hive), honeycomb, and pollen that add chewy texture. It's earthy, creamy, and full flavored. Dab some on a grilled cheese sandwich, or whisk it into a vinaigrette. *$12 for 1 pound; 800-732-5729 or reallyrawhoney.com*

3/ VARIETAL
J. P. Berger Lavender Honey
Varietal honey results when bees gather nectar from a particular type of blossom (like lavender). This one is intensely floral and delightfully tangy; great drizzled over Greek yogurt or vanilla ice cream. *$19 for 14.4 ounces; 800-596-0885 or chefshop.com*

4/ FLAVORED
Sabatino Tartufi White Truffle Honey
Truffles and honey are a heavenly match—who knew? Try this heady stuff on goat cheese crostini, or stir it into a pan sauce for seared beef, pork, or chicken. *$34 for 8.8 ounces; 800-221-7714 or deandeluca.com*

5/ CREAMED
D'Arbo Clover Honey
Creamed (or whipped) honey is opaque and spreadable. This one has a silky texture, perfumy aroma, and caramel flavors. Smear some on whole grain toast. *$12 for 1.1 pounds; 877-446-8763 or igourmet.com* ~**AMY ALBERT**

PHOTOGRAPHY BY VICTOR SCHRAGER/

TEST-DRIVE/

slow cookers

Slow cookers are the secret to getting falling-off-the-bone meat without spending a day over a hot stove. Just add the ingredients, set the dial, and walk away. We tested the leading models and picked these as our favorites. (When you choose yours, check out the slow-cooked carnitas recipe on page 76.)

best all-around/

3-in-One Slow Cooker by Hamilton Beach

the design/ In addition to having three standard settings (“high,” “low,” “warm”), this model comes with two-, four-, and six-quart stoneware bowls.

testing notes/ Like Goldilocks, you can choose among bowls so that the size is just right, whether you want a simple sauce or enough seafood chowder for a crowd. The bowls sit higher in the base than in standard models, so you’ll need a few extra minutes of cooking time to help make up for any heat loss from the exposed sides. To save precious cabinet space, the bowls can be nested. *$75; hamiltonbeach.com*

best deluxe/

VersaWare Pro by Crock-Pot

the design/ Packed with great features, this slow cooker does it all. The programmable functions include a timer that automatically turns to “warm” when the time’s up, a digital display, and a stovetop-safe, six-quart stoneware crock, which is specially designed to brown meat.

testing notes/ When using a slow cooker, browning meat before placing it in the pot enhances the dish’s flavor. Using the same pot to brown and then cook the meat saves time and preserves all the crispy, tasty bits. *$80; crock-pot.com*

best basic/

6½-Quart Slow Cooker by Cuisinart

the design/ This has all the benefits of a programmable slow cooker without the complicated digital screens and buttons. The two dials are simple to use: Turn one to the appropriate heat level, turn the other to the cooking time (up to eight hours), and you’re done. When the time’s up, the heat automatically switches to the “warm” setting.

testing notes/ The solid and reliable machine comes with a special cooking rack so that you can cook using ramekins and other small bakeware. *$100; cuisinart.com* ~ELISA HUANG

PHOTOGRAPHY BY VICTOR SCHRAGER/

THE DISH/

fish & chips

The quintessential pub grub is swimming onto menus at casual and upscale restaurants around the country

what/

This British comfort-food favorite is increasingly popping up at restaurants on our shores, from *en vogue* gastropubs to formal, white-tablecloth dining rooms. And while we may prefer skinny fries to their chunky chips, choose tartar sauce rather than malt vinegar, and omit the mushy peas altogether, we are united in our love of crunchy-on-the-outside, flaky-on-the-inside, piping-hot fried fish.

why/

"I grew up eating fish and chips with lots of salt and malt vinegar," says globe-trotting Australian chef Luke Mangan, who owns restaurants in Sydney, Tokyo, and San Francisco. At SOUTH FOOD + WINE BAR (*330 Townsend Street, San Francisco; 415-974-5599; southfwb.com*), Mangan serves tempura-battered barramundi with chips and wasabi aioli (pictured above). "Fish and chips is great hangover food, but done well, it becomes a luxury dish that any chef would be proud to serve. Pair it with a cold, crisp Aussie sparkling wine and you've got a winner," says Mangan.

where/

NEW YORK/ Fish and chips with tarragon aioli at GILT, *455 Madison Avenue; 212-891-8100; giltnewyork.com*...PHILADELPHIA/ Fish and chips three ways at ROUGE, *205 South 18th Street; 215-732-6622*...CHICAGO/ Fish and chips with Guinness batter at THE GAGE, *24 South Michigan Avenue; 312-372-4243; thegagechicago.com*...LOS ANGELES/ Fish and chips with malt vinegar sauce at THE VILLAGE IDIOT, *7383 Melrose Avenue; 323-655-3331*...BEND, OREGON/ Pacific halibut and coleslaw at DESCHUTES BREWERY & PUBLIC HOUSE, *1044 NW Bond Street; 541-382-9242; deschutesbrewery.com* ~**ANDREW KNOWLTON**

PHOTOGRAPHY BY VICTOR SCHRAGER/

1/

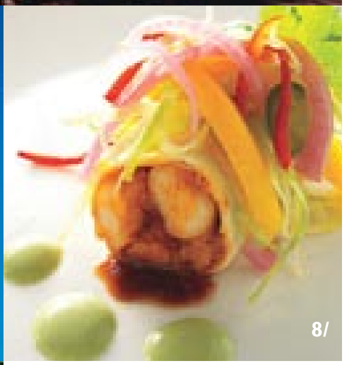
THE HOT 10/

haute hotel dining

From a funky coastal cottage in California to a slick midtown hotel in New York, here are new spots where you can book a table (and a room)

3/

7/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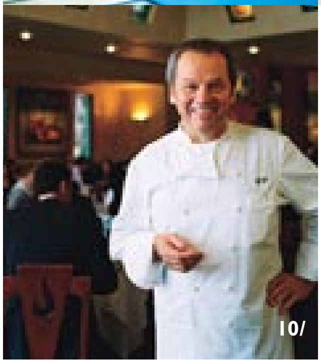

10/

1/ the liberty hotel/ BOSTON/ The National Historic Landmark building used to be a prison, but today, with the opening of the new Liberty Hotel, the beds are plush. The 90-foot-high rotunda serves as the gorgeous lobby and entrance for one of the hotel's three restaurants and bars—Clink, Alibi, and the fine-dining Scampo from star chef Lydia Shire./ *215 Charles Street; 617-224-4000; libertyhotel.com* **2/ 6 columbus/** NEW YORK/ 6 Columbus hotel and its Blue Ribbon Sushi Bar & Grill bring impeccable sushi and a sleek downtown vibe to midtown./ *6 Columbus Circle; 212-397-0404; sixcolumbus.com* **3/ nick's cove & cottages/** MARSHALL, CALIFORNIA/ On Highway 1 around Point Reyes National Seashore, Bay Area restaurateur Pat Kuleto has brilliantly restored 12 cottages and a casual roadside fish shack. The simple menu—filled with local oysters, Dungeness crab, halibut, and sardines—is a perfect match for the salty surroundings./ *23240 Highway 1; 415-663-1033; nickscove.com* **4/ the heathman hotel/** KIRKLAND, WASHINGTON/ Brian Scheehser, executive chef of Trellis at the recently opened Heathman Hotel in Kirkland, just east of Seattle, is also a small-scale farmer. Produce from his South 47 Farm shows up on his rustic, Italian- and French-inspired menu./ *220 Kirkland Avenue; 425-284-5900; trellisrestaurant.net* **5/ the ritz-carlton/** WASHINGTON, D.C./ At Westend Bistro by Eric Ripert in The Ritz-Carlton near Dupont Circle, chef Ripert, known for his exquisite seafood menus at New York's legendary Le Bernardin, goes casual. Salmon rillettes, roast chicken for two, and skate in brown butter sauce are all winners./ *1190 22nd Street NW, 202-974-4900; westendbistrodc.com* **6/ the greenbrier/** WHITE SULPHUR SPRINGS, WEST VIRGINIA/ The legendary Greenbrier resort made food a priority in its $50-million renovation and launched Hemisphere, a serious-but-not-stodgy restaurant that offers four-, five-, and seven-course tasting menus. With dishes like malted langoustine, mushroom *tagine,* and squab breast pastrami, chef Michael Voltaggio has brought destination dining to The Greenbrier./ *300 West Main Street; 800-453-4858; greenbrier.com* **7/ boca raton resort & club/** BOCA RATON, FLORIDA/ As part of a multimillion-dollar refurbishment, the Boca Raton Resort & Club signed up an international roster of chef talent, including Gordon Ramsay protégé Angela Hartnett, whose 27th-floor Cielo draws inspiration from the Tuscan countryside./ *501 East Camino Real; 888-491-2622; bocaresort.com* **8/ the ritz-carlton/** DALLAS/ At his luxurious new home, Dean Fearing, the "Father of Southwestern Cuisine," oversees multiple venues serving Fearing classics, including chicken-fried lobster, as well as new favorites like rib eye cooked over mesquite./ *2121 McKinney Avenue; 214-922-4848; fearingsrestaurant.com* **9/ hotel ivy/** MINNEAPOLIS/ Chef Steven Brown's much-anticipated Porter & Frye at the luxurious Hotel Ivy is best described as modern Minnesota with an emphasis on local ingredients and upscale takes on comfort foods./ *1115 Second Avenue South; 612-353-3500; porterandfrye.com* **10/ the palazzo/** LAS VEGAS/ The brand-new 3,066-suite, 7-million-square-foot Palazzo hotel houses more than a dozen restaurants, including the Italian-inspired steakhouse CarneVino by Mario Batali, Cut by Wolfgang Puck, and Restaurant Charlie by Charlie Trotter./ *3325 Las Vegas Boulevard South; 866-263-3001; palazzolasvegas.com*

~ANDREW KNOWLTON

CLOCKWISE FROM TOP LEFT: MICHAEL WESCHLER; VAL ATKINSON; COURTESY OF THE RITZ-CARLTON; LISA ROMEREIN; COURTESY OF BOCA RATON RESORT & CLUB

EXPERT ADVICE FROM/

the renegade baker

CLARE CRESPO
Los Angeles–based author of HEY THERE, CUPCAKE! *and* THE SECRET LIFE OF FOOD; *creator of the Yummyfun Kooking Series available at yummyfun.com*

Crespo likes to play with her food. The former music video producer uses her quirky cookbooks, classes, and cooking videos to bridge the gap between art and dessert. We had a chat about the power of DIY and how to get in touch with your inner artist through food.

You went from music video and commercial producer to cupcake artist. Why cupcakes?
Because a cupcake makes you feel happy. Even if made with fancy ingredients, cupcakes are still approachable and not pretentious. They are neat to eat, and you don't need a fork or a plate or even a napkin. They are just perfect.

Tell us about Treat Street (treatst.blogspot.com), the occasional pop-up bakery that you run in Los Angeles.
I've wanted to have a bakery for years. One day a friend confessed to having a similar dream. We thought, "Why not open one on our street?" We made a stand out of cardboard so we can move it to different spots. We do not advertise except for pink signs with cupcakes and the word *bakery* painted on them that we scatter around the neighborhood.

Do you believe that bakers shouldn't improvise?
Sometimes you take a left and end up at the beach. I was stirring coconut into sugar and sour cream and it looked like sticky rice. At that moment, Sushi Cupcakes were born.

Beyond satisfying your sweet tooth, are there other benefits to baking?
Telling the world who you are through your art is empowering, and this expression can happen in your everyday activities, including cooking. In my cooking classes, I really stress the idea of making something your own. Don't try to make it look like mine—make it look like yours.

–ERIC STEINMAN

FOOD STYLING BY LISA BARNET; PROP STYLING BY JENNIFER FLANAGAN; FASHION STYLING BY SHIRLEY KURATA; HAIR AND MAKEUP BY YUJI

PHOTOGRAPHY BY AUTUMN DEWILDE/

the mix/

GORDON'S CUP

We're loving the muddled cucumber in this refreshing drink served at COMME ÇA in Los Angeles.

1 SERVING

- ⅔ *of 1 small lime, cut into 6 wedges*
- 2 *½-inch-thick rounds peeled cucumber*
- ¼ *cup gin*
- 1½ *tablespoons Simple Syrup (see recipe)*
- 1 *cup cracked ice*
- *Pinch of sea salt*

Place lime and cucumber in cocktail shaker; mash with muddler or wooden spoon until lime is juiced and cucumber is pulpy. Add gin and Simple Syrup, then ice. Cover; shake vigorously 3 times. Pour contents of shaker into rocks glass. Sprinkle with salt.

SIMPLE SYRUP/
To make the Simple Syrup called for in this recipe, stir 1 cup sugar and 1 cup water in small saucepan over medium heat until sugar dissolves. Increase heat; boil 1 minute. Cool, then chill up to 1 month.

the sipping news/

ALSATIAN RIESLING

Spring and Riesling go hand in hand, and some of our favorites are coming out of Alsace, France. These delicate whites are loaded with fruit, spice, and floral notes—perfect for pairing with stir-fried spring veggies, spicy curries, or fish.

Hugel et Fils 2005 "Hugel" Gentil $15
White peaches, pineapple, and lychee give way to rose-petal aromas in this Riesling blend.

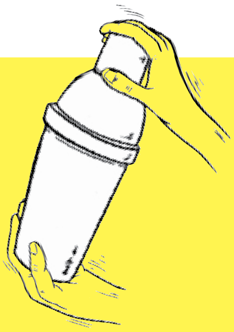
Trimbach 2004 $20
A reliable favorite with tangy lime, pineapple, and white flowers.

Marc Kreydenweiss 2005 Andlau $24
This citrusy version shows plenty of cinnamon spice and was farmed biodynamically.

Domaine Stirn 2004 Schlossberg "Cuvée Clément" $30
Subtle pear and green-apple flavors balance with bright mineral notes.

Domaine Weinbach 2006 "Cuvée Ste Catherine" $49
This wine is loaded with orange zest, nectarine, and classic mineral notes.

Domaine Zind Humbrecht 2005 Heimbourg $52
Bright grapefruit and lime with a faint flinty finish make this an excellent pairing with fish. —*Heather John*



the method/

SHAKEN, NOT STIRRED

You can tell a lot about a bartender from the way he shakes a cocktail—and the harder the shake, the better. To shake your cocktail like a pro, hold the shaker with your right hand wrapped around the top and your left cradling the bottom. Place the shaker over your right shoulder and shake hard until the drink is well chilled, 10 to 15 seconds. Now pour it into a glass—a good shake will leave a layer of very fine ice shards on the surface of the drink. In his influential 1930 bartender's manual, *The Savoy Cocktail Book*, Harry Craddock instructs: "You are trying to wake it up, not send it to sleep!" —*St. John Frizell*

CLOCKWISE FROM TOP LEFT: LISA HUBBARD; JEFFREY SCHAD (6); JOEL HOLLAND (ILLUSTRATION)

FOR MORE DETAILS, SEE SOURCEBOOK.

NAVIGATOR/

new orleans

While Mardi Gras may get all the hype, insiders know Nola swings in spring. The New Orleans Jazz & Heritage Festival kicks off this month and attracts music fans from across the globe. Boogie-prone revelers will find the city in bloom, plenty of spillover festivities, and transcendent dining options from white-linen highbrow to corner-bar lowbrow.

1 parkway bakery & tavern

Hungry locals might find New Orleans's trademark po'boy sandwich on just about every street corner, but they seek out this twice-revived Mid-City barroom for the best of the best. At Parkway, foot-long loaves of locally baked bread (cracker-crisp crust with a pillow-soft crumb) are split and piled high with golden fried oysters and succulent shrimp, craggy patties of pepper-hot sausage, and mounds of gravy-rich braised beef./ *538 Hagan Street; 504-482-3047; parkwaybakeryandtavernnola.com*

2 willie mae's scotch house

This soul-food establishment in the historic Treme neighborhood is blissfully back in business. Willie Mae's, a simple lunch-only establishment famed for its "gnaw the bones good" fried chicken platters, reopened with the help of hardworking volunteers and chefs affiliated with the Mississippi-based Southern Foodways Alliance./ *2401 St. Ann Street; 504-822-9503*

3 dooky chase's

Creole culinary ambassador Leah Chase rebuilt her family's landmark restaurant Dooky Chase's and now serves takeout for locals and dedicated foodies alike. The current menu hits all the simple home-style bases anyone could ask for—including a classic red-tinged Creole gumbo and, of course, Ms. Chase's equally famous fried chicken./ *2301 Orleans Avenue; 504-821-0535; dookychaserestaurant.com*

4 galatoire's

Seafood fans order the definitive Crabmeat Maison, lightly dressed with caper-spiked mayonnaise and then heaped on morsels of hand-torn French bread. A long, semiformal lunch at this Bourbon Street classic can be the perfect sampling of high-end Creole cuisine./ *209 Bourbon Street; 504-525-2021; galatoires.com*

5 the ritz-carlton library lounge

Holding court. There's just no other phrase to describe how veteran bartender Chris / ▸▸

ILLUSTRATION BY SEYMOUR CHWAST; PHOTOGRAPHY BY (1) PARKWAY BAKERY & TAVERN; (2) KATHY ANDERSON/THE TIMES-PICAYUNE; (3) THE TIMES-PICAYUNE; (4) LOUIS SAHUC; (5) CHERYL GERBER; (6) THOMAS SCHAUER

ILLUSTRATION BY SEYMOUR CHWAST; PHOTOGRAPHY BY (7) EUGENIA UHL; (8) CHRIS RANGER; (9) COURTESY OF COCHON; (10) CRESCENT CITY FARMERS MARKET; (11) SIMON MARTHINSEN

McMillian runs this secluded, clubby lounge close to Bourbon Street. Order a proper cocktail from McMillian, and you can expect a heaping helping of barroom lore on the side./ *921 Canal Street; 504-524-1331; ritzcarlton.com*

6 mila
Allison Vines-Rushing and Slade Rushing bring an appreciation of delicate flavors to downtown New Orleans and its reviving tourist trade. The menu includes some of their greatest hits, including a hot pot of pork cheeks and langoustines; deconstructed oysters Rockefeller; and what might be the world's most restrained red velvet cake./ *817 Common Street; 504-412-2580; milaneworleans.com*

7 loft 523
Fans of the secret-clubhouse aesthetic will love this unassuming boutique hotel about two blocks off bustling Canal Street. Behind the door, a centuries-old brick warehouse complex takes on a modern sheen with minimalist decor and just enough history to keep a studied New Orleans vibe in the mix (a DJ in the bar, weathered tin in the elevators)./ *523 Gravier Street; 504-200-6523; loft523.com*

8 restaurant august
After opening two new restaurants (Luke in downtown and revamped destination eatery La Provence across Lake Pontchartrain) and surviving *The Next Iron Chef* media blitz, John Besh is back in the kitchen of his flagship restaurant, August. New culinary influences are slipping into his menu, yielding a steamed bun stuffed with savory shredded duck and aromatic cilantro and mint./ *301 Tchoupitoulas Street; 504-299-9777; restaurantaugust.com*

9 cochon
Chefs Donald Link and Steven Stryjewski serve up whole-hog interpretations of country dishes in the Warehouse District. The place draws enthusiastic diners with its charcuterie classics from a Cajun repertoire balanced with Stryjewski's obsession with house-made pickles. Link's eponymous pulled-pork patty crisped on the grill and topped with pickled peaches is a perfect foil for smothered turnips./ *930 Tchoupitoulas Street; 504-588-2123; cochonrestaurant.com*

10 crescent city farmers market
Springtime brings its own distinctive colors to New Orleans's Saturday farmers' market. While the fields in northern climes stir from their winter slumber, Louisiana cooks are knee-deep in sweet spring strawberries, golden beets, and glowing white turnips./ *700 Magazine Street; 504-861-5898; crescentcityfarmersmarket.org*

11 bistro daisy
Chef Anton Schulte's version of oysters Rockefeller takes a stew-like twist, with the plump bivalves barely poached in anise-scented broth and presented on a bed of wilted fennel and spinach tossed with chunks of smoky bacon./ *5831 Magazine Street; 504-899-6987* ~PABLEAUX JOHNSON

WHY WE LOVE/

chilewich

Sandy Chilewich's woven vinyl place mats are as practical as they are pretty. They're also taking the world of tabletop by storm.

GOOD FOR THE PLANET/
Easy care equals green (and guilt-free) when no washing or dry cleaning is required.

TIMELESS STYLE/
These place mats work with almost any design style you can think of, from cozy-classic to polished modern. And you just know they're going to look as good in ten years as they do now.

LEADER OF THE PACK/
"I don't follow trends," says Sandy Chilewich. "I follow my own instincts as a designer." Which is why, of course, she's the trendsetter she is.

HARD AT WORK/
Sure, the mats look amazing, but we're equally thrilled that they're tough as vinyl and they clean up with the swipe of a sponge (one reason restaurants love them, too).

YOU MIGHT NOT KNOW THE NAME, but there's a better than good chance you've dined on one of SANDY CHILEWICH's woven vinyl place mats. It's been eleven years since the New York-based, award-winning designer founded her eponymous company, and Chilewich's designs have become ubiquitous, turning up in new restaurants and forward-thinking shops across the country. Ask her why, and the driven, energetic Chilewich will likely point to function. "That my place mats are easy to clean," says Chilewich, "is a big part of their success." Sure, but they're pretty darn good-looking, too. *Go to chilewich.com for stores.* ~LAURIE GLENN BUCKLE

PHOTOGRAPHY BY GABRIELLA IMPERATORI-PENN/

THE LIST/

what to buy now

New designs are blooming everywhere this spring

Olive Pendant / $600

Made with bright 18-karat yellow gold and luminous Akoya cultured pearls, the pendant's branches move and swing when you do. *Yellow gold 1½-inch pendant from the Olive collection; mikimotoamerica.com for stores*

Covered Cheese Tray / $16

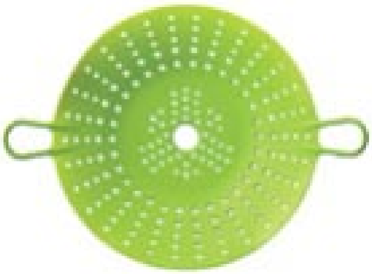
Keep a lid on it with this whimsical, bargain-price ceramic cheese tray that's just too adorable to store away. *"Bird in Tree" 5¾x3¾-inch covered cheese tray; 212-420-9020; fishseddy.com*

Blue and White Tablecloth / $180

This ivory sateen tablecloth gives any table an instant style upgrade with bright, vivid prints of Chinese porcelainware. *"Xian" 70x70-inch tablecloth by Pierre Frey; yvesdelorme.com for stores*

Kelly Wearstler Compote / $265

Known for her impeccable interior design work for chic hotels and restaurants, Wearstler includes this decorative ceramic piece in her first line of home accessories. *"Thorn" 7½-inch pedestal available at Bergdorf Goodman; 800-558-1855*

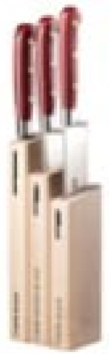


Silicone Steamer / $10

The silicone won't stick to your pan and allows food to release easily. Three rigid feet keep food raised above the water level. *"VeggiSteam" steamer in avocado from the SleekStor collection by Chef'n; chefsresource.com*

Pâtes de Fruits / $11

Each of these juicy gems has a balance of sweet and chewy in every bite. Flavors include grapefruit-Campari, blueberry-Key lime, and lemon-Pernod. *Box of 10 pâtes de fruits by Pistacia Vera; 614-220-9070*



Italian Knives / $304–$340 ea.

Each hand-forged knife comes with a magnetized, embossed block, so your knife block grows as your collection does. *"Insieme" knives by Coltellerie Berti for Match, 7-inch pesto knife, 9-inch bread knife, 8-inch chef's knife; manorhg.com*

Ginkgo Tray / $100

Printed with a ginkgo-leaf illustration, this oversize tray has all the texture and beauty of natural cotton but is laminated so it's stain-resistant. *"Nature" 16x22-inch tray by Simrin; 866-781-9494; velocityartanddesign.com*

Rice Cooker / $30

With a setup similar to a bain-marie, this simple cooker steams rice on the stovetop without sticking or burning grains. It makes a beautiful serving piece, too. *"The Perfect Rice Cooker" by Helen Chen; cookinstuff.com* / ▸▸

PHOTOGRAPHY BY JEFFREY SCHAD/

Ceramic Spoon Rest / $25

Simon Pearce's round spoon rest has a small indent for the spoon's handle. The handmade pottery looks right at home on just about any countertop. *"Brookfield" spoon rest in ocean; 800-774-5277; simonpearce.com*

Orange-Scented Diffuser / $105

High-end fragrance maker Agraria bottles its signature citrusy, woodsy potpourri as a liquid fragrance. It lightly scents and freshens rooms without overwhelming. *"AirEssence" 7.4-ounce bitter orange diffuser; beautyhabit.com*

Toile Platter / $38

Playing with vintage-inspired china patterns, this eclectic ceramic platter manages to mix Grandma-approved motifs with a more modern sensibility. *"Toile Study" 13-inch platter; anthropologie.com*

Snake Goblet / $375

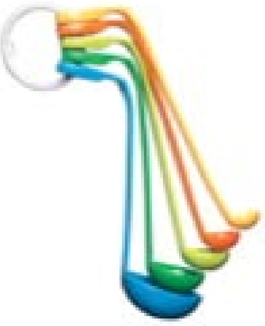
Indulge in rock-star luxe with a vermeil-rimmed goblet cinched with a gold serpent. The glass can be turned upside down for water or wine. *Murano 7-inch-tall gold snake goblet by B&B; 800-411-6515; vivre.com*

Fruit-Motif Wallpaper / $178

Since 1873, North London-based Cole & Son has been creating gorgeous prints, including this new fruit-laden epergne pattern. *"Opera" 11-yard by 20.5-inch wallpaper roll available at Walnut Wallpaper; 323-932-9166*

Ruffled Apron / $38

Practical meets pretty: This apron has a double pocket and a universally flattering drape. Thankfully, the neutral-colored linen-cotton blend is also easy to clean. *Linen apron; 212-593-2374; theproductgallery.com*



Butter and Goat Cheeses / $50

This fantastic assortment includes a cultured butter with a hint of sea salt and five outstanding goat cheeses. *"Cheese Fan Basket" by Vermont Butter & Cheese Company; vtbutterandcheeseco.com*

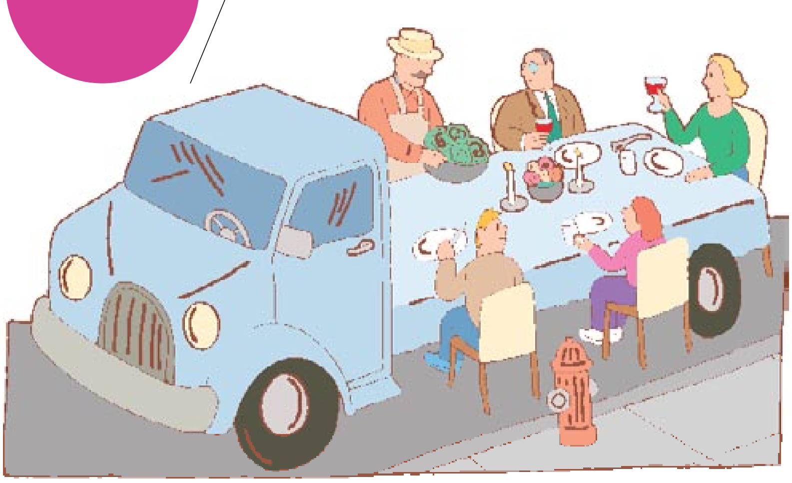
Measuring Spoons / $8

These bright, ladle-like measuring spoons neatly dip right into your spice jars, saving you from wasteful countertop spills. *Set of 5 dipping measuring spoons by Zak! Designs; 800-716-4199; spoonsisters.com*

Designer Cup and Saucer / $85

Created by au courant designers Tobias Wong and Redstr/Collective, the splash of 22-karat gold on each porcelain cup and saucer set is different. *"Alma Fortune" short fancy cup and saucer; areaware.com* ~**ELISA HUANG**

PRODUCED BY KIM WONG



media matters/

HOMEGROWN MAGAZINES

"Think Global, Publish Local" could be the motto of EDIBLE COMMUNITIES, a quarterly food publication that likely serves an area near you. The edition that started it all, *Edible Ojai,* was created in 2002 by Tracey Ryder and her partner, Carole Topalian. Tailored for their Ojai, California, community, the magazine covered family farms and included in-depth profiles of local industries. The concept proved so popular that more than 40 editions have sprung up, including *Edible Hawaiian Islands, Edible Brooklyn,* and *Edible Toronto.* All focus on a specific food scene, but vary with sections like "Notable Edibles," which highlights local products, and "Edible Events," which lists food festivals. "We appreciate authentic food traditions and publish the stories we do in hopes of keeping them alive for a long time," says Ryder. With new cities, an increased Web and TV presence, and a coffee-table book in the works, they're well on their way. *Available free in each area, or subscribe to three editions for $45/year; ediblecommunities.com —Eric Steinman*

playlist/

SONGS FOR RAINY DAYS

Beat the cabin fever that can come with April's rainy days. These moody yet soothing songs will inspire quality time in the kitchen.

1/ Radiohead/ NUDE
Alt-rock band Radiohead returns in fine form with this characteristically beautiful, saturnine, and esoteric song.

2/ Robert Wyatt/ JUST AS YOU ARE
An elder statesman of English rock, Wyatt collaborates with Brazilian singer Mônica Vasconcelos on this transcendent duet.

3/ Taraf de Haïdouks/ LES PORTES DE LA NUIT
The self-described "world's leading Balkan gypsy band" reinterprets 20th-century classical music with ecstatic results.

4/ Andrew Hill/ JUDGMENT
From the Blue Note stable of phenomenal jazz pianists, the late, great Hill performs his intricate, sophisticated 1964 piano composition.

5/ Cat Power/ I BELIEVE IN YOU
Chan Marshall's exquisite voice lends itself well to this loving cover of a lesser-known Bob Dylan classic.

6/ Led Zeppelin/ THE RAIN SONG
The masters of mood and dynamism build this majestic song from a few plaintive guitar strums to a swirling crescendo. *—E.S.*

books/

SPRING READS

As the seasons change, freshen up your recipe repertoire and food know-how with these recently released books.

THE OXFORD COMPANION TO ITALIAN FOOD
Food historian and gastronome Gillian Riley's witty, expansive compendium deftly deconstructs everything from antipasto ("benign titillation of the palate with only a few delicacies") to *zeppole* ("overkill can be achieved with a filling of custard"). *$35.*

ASIAN FLAVORS OF JEAN-GEORGES
In his new book, renowned chef Jean-Georges Vongerichten marries Asian ingredients with French technique in his trademark style. The recipes include favorites like lobster summer rolls, coconut-poached halibut, and lime noodles from his famed restaurants Spice Market, Vong, and 66. *$40.*

THINGS COOKS LOVE
With plenty of user-friendly recipes and cookware tips, Sur La Table's book by Marie Simmons incorporates delicious basics for all levels. Simmons, a James Beard Award-winning author and longtime *Bon Appétit* contributor, gives approachable advice home cooks can count on. *$35.*

CREOLE
Paris-based chef Babette de Rozières celebrates Caribbean cooking with a beautiful book showcasing even more beautiful food. She offers recipes for crab profiteroles, mango fricassee parcels, and saffron seafood cream, inspired by de Rozières's West Indian background. *$40. —Elisa Huang*

FROM TOP: SEYMOUR CHWAST; VICTOR SCHRAGER

fast *easy* fresh

RECIPES BY LENA CEDERHAM BIRNBAUM, JANET TAYLOR McCRACKEN, SELMA BROWN MORROW, AND SARAH TENAGLIA

quick dishes for every-night cooking from the BON APPÉTIT *test kitchen*

radish-chive tea sand-wiches p. 68

PHOTOGRAPHY BY KANA OKADA/

GOOD TO KNOW PAPRIKA (in the mussels) is very high in vitamin C. The red pepper used to make the spice has five to six times the vitamin C found in lemons and oranges. / BUTTERMILK (in the cupcakes) sounds like it's bad for you—but it's really not. Once a by-product of butter making, it's now manufactured from low-fat or nonfat milk and lactic acid. / The radish tea SANDWICHES make a great light snack. Each one has less than 100 calories.

mussels with sherry, saffron, and paprika

PREP: 30 MINUTES/ TOTAL: 30 MINUTES/ 4 FIRST-COURSE OR 2 MAIN-COURSE SERVINGS

Serve with toasted country bread.

- **3 tablespoons olive oil**
- **1 cup sliced shallots (4 to 5 large)**
- **3 garlic cloves, chopped**
- **¾ cup dry Sherry**
- **1 14½-ounce can diced tomatoes in juice (preferably fire-roasted)**
- **¾ teaspoon paprika**
- **½ teaspoon saffron threads, crumbled**
- **3 dozen mussels, scrubbed, debearded**
- **½ cup chopped fresh Italian parsley**

Heat oil in large pot over medium heat. Add shallots and garlic; sauté until tender, about 5 minutes. Add Sherry, tomatoes with juice, paprika, and saffron; sprinkle with salt and generous amount of pepper. Bring to boil. Reduce heat to medium; boil gently 3 minutes to blend flavors. Add mussels and half of parsley; cover and cook until mussels open, about 3 minutes (discard any mussels that do not open). Stir in remaining parsley. Divide mussels and juices among bowls and serve.

MUSSELS WITH SHERRY AND SAFFRON

COVER RECIPE

lemon-raspberry cupcakes

PREP: 30 MINUTES/ TOTAL: 1 HOUR 20 MINUTES (INCLUDES COOLING TIME)/MAKES 12

These gorgeous cupcakes have a sweet surprise inside: They're filled with a dollop of raspberry jam. Half of the cupcakes have a pale yellow lemon glaze; the rest are topped with a pink raspberry-lemon glaze.

- **¾ cup (1½ sticks) unsalted butter, room temperature**
- **3 cups powdered sugar, divided**
- **4½ teaspoons finely grated lemon peel, divided**
- **2 large eggs**
- **1¼ cups self-rising flour**
- **¼ cup buttermilk**
- **4 tablespoons fresh lemon juice, divided**
- **12 teaspoons plus 1 tablespoon seedless raspberry jam**
- **Fresh raspberries (for garnish)**

Preheat oven to 350°F. Line 12 muffin cups with paper liners. Using electric mixer, beat butter, 1½ cups powdered sugar, and 3 teaspoons lemon peel in large bowl until blended, then beat until fluffy and pale yellow. Add eggs 1 at a time, beating to blend after each addition. Beat in half of flour. Add buttermilk and 2 tablespoons lemon juice; beat to blend. Beat in remaining flour.

Drop 1 rounded tablespoonful batter into each muffin liner. Spoon 1 teaspoon raspberry jam over. Cover with remaining batter, dividing equally.

Bake cupcakes until tester inserted halfway into centers comes out clean, about 23 minutes. Cool cupcakes in pan on rack. Meanwhile, whisk remaining 1½ cups powdered sugar, 2 tablespoons lemon juice, and 1½ teaspoons lemon peel in small bowl. Spoon half of icing over 6 cupcakes. Whisk 1 tablespoon raspberry jam into remaining icing. Spoon over remaining cupcakes. Let stand until icing sets, about 30 minutes. Garnish with raspberries.

radish-chive tea sandwiches with sesame and ginger

PREP: 20 MINUTES/ TOTAL: 20 MINUTES/ MAKES 16

- **¼ cup (½ stick) butter, room temperature**
- **3 tablespoons minced chives, divided**
- **1 tablespoon toasted sesame seeds**
- **¾ teaspoon grated peeled fresh ginger**
- **¼ teaspoon Asian sesame oil**
- **16 ¼-inch-thick baguette slices**
- **10 radishes, thinly sliced**
- **Fleur de sel (optional)***

Mix butter, 2 tablespoons chives, sesame seeds, ginger, and oil in small bowl; season with salt and pepper. Spread butter mixture over each bread slice. Top with radishes, overlapping slightly. Sprinkle with remaining chives and fleur de sel, if desired.

*/ Available at some supermarkets and at specialty foods stores. /▸▸

GOOD TO KNOW Because of its high water content, ROMAINE is often overlooked as a health food. But the lettuce is packed with nutrients, including vitamins A, K, and C and dietary fiber. / Eat the chicken BURRITOS for a low-cal, high-fiber meal. Add more health benefits by using whole wheat tortillas.

ROMAINE WITH BLUE CHEESE

romaine wedges with tangy blue cheese vinaigrette

PREP: 15 MINUTES/ TOTAL: 15 MINUTES/ 4 SERVINGS

- ½ cup extra-virgin olive oil
- 3 tablespoons white balsamic vinegar
- 1½ teaspoons anchovy paste
- 1 garlic clove, pressed
- 1 cup crumbled Maytag blue cheese (about 4 ounces)
- 2 small hearts of romaine, halved lengthwise
- ½ small red onion, thinly sliced

Combine first 4 ingredients in medium bowl to blend. Whisk in cheese, leaving some whole pieces. Season with salt and generous amount of cracked pepper. Place romaine wedges on plates. Drizzle ¼ cup dressing over center of each. Top with onion.

lamb chops with dried cherries and port

PREP: 30 MINUTES/ TOTAL: 30 MINUTES/ 2 SERVINGS

- 2 teaspoons olive oil
- 4 4- to 5-ounce loin lamb chops
- ⅓ cup chopped shallots
- ¾ cup ruby Port
- ½ cup low-salt chicken broth
- ½ cup dried tart cherries
- 3 tablespoons cherry jam
- 1 tablespoon balsamic vinegar
- ½ teaspoon ground cardamom
- Chopped fresh mint or parsley

Heat oil in heavy medium nonstick skillet over medium-high heat. Sprinkle lamb with salt and pepper. Add lamb to skillet; cook to desired doneness, turning often, about 10 minutes for medium-rare. Transfer lamb to plate. Pour off drippings from skillet. Add shallots to same skillet; sauté 1 minute. Add Port, broth, cherries, jam, vinegar, and cardamom; boil until cherries plump and liquid is syrupy, about 6 minutes. Season with salt and pepper. Spoon sauce over lamb. Sprinkle with mint.

chicken burritos with poblano chiles and corn

PREP: 30 MINUTES/ TOTAL: 30 MINUTES/ 6 SERVINGS

Serve with a dollop of sour cream and purchased tomatillo or tomato salsa mixed with some chopped fresh cilantro.

- 3 tablespoons olive oil
- 3 medium-size fresh poblano chiles,* seeded, chopped (about 1½ cups)
- 1½ pounds skinless boneless chicken breast halves or cutlets, cut crosswise into ½-inch-thick strips
- 1¾ teaspoons ground cumin
- 1¾ teaspoons chili powder
- ¾ cup bottled red taco sauce
- 2 cups frozen mixed white and yellow corn kernels, thawed, patted dry
- 6 burrito-size flour tortillas
- 2 cups (packed) grated four-cheese Mexican blend or queso fresco (about 8 ounces)
- 1 cup chopped fresh cilantro

Heat oil in large nonstick skillet over medium-high heat. Add poblano chiles; sauté until beginning to soften, about 3 minutes. Add chicken, cumin, and chili powder; sprinkle with salt and pepper. Sauté until chicken is almost cooked through, 2 to 3 minutes. Mix in taco sauce; cook 1 minute. Stir in corn; sauté until heated through, about 1 minute. Season to taste with salt and pepper. Remove from heat; cover to keep warm.

Working with 1 tortilla at a time, heat tortillas over open flame or electric burner until beginning to soften and brown in spots, about 15 seconds per side. Spoon chicken mixture in strip down center of each tortilla; top with cheese and cilantro. Fold in sides of tortilla over filling; roll up, enclosing filling.

*/ Often called pasillas; available at some supermarkets and at specialty foods stores and Latin markets. /■

LAMB CHOPS WITH DRIED CHERRIES

FIND COMPLETE NUTRITIONAL INFORMATION FOR EVERY "FAST EASY FRESH" RECIPE ON bonappetit.com.

family style

dinner for you and your kids—plus leftovers

BY AMY FINLEY

recipes on p. 76

THE MENU/ TACOS AND BEANS FOR 4

Slow-cooked carnitas tacos
Roasted tomatillo salsa
Pinto beans with chiles

THE PAYOFF/ A quick dinner that tastes like you've been in the kitchen all day. Turns out, our mothers knew the secret to putting a delicious meal on the table fast: THE SLOW COOKER. Use one to make pull-apart tender pork for tacos topped with homemade green salsa.

THE LEFTOVERS/ Pressed Cuban Sandwiches: The extra pork gets more Latin flavor when it's paired with ham, cheese, and pickles.

PHOTOGRAPHY BY TIERNEY GEARON/

SLOW-COOKED CARNITAS, TOMATILLO SALSA, AND PINTO BEANS

THE GAME PLAN/

1/ Up to two days before, make the tomatillo salsa and the chile and garlic puree for the pinto beans and store in the refrigerator. **2/** The day of, prepare the pork and set the timer of the slow cooker to switch to "warm" after six hours. **3/** Just before dinner, heat the chile puree with the pinto beans, broth, and seasonings. **4/** Warm the tortillas and prepare a platter with the carnitas, avocado slices, cilantro, and a bowl of roasted tomatillo salsa. Done!

slow-cooked carnitas tacos

4 SERVINGS/ *You'll need a slow cooker for this recipe (a necessity for any busy cook). For the latest and greatest ones on the market, see page 38.*

- **2 pounds boneless country-style pork ribs or pork shoulder (Boston butt), cut into 1½-inch pieces**
- **2 teaspoons salt**
- **2 teaspoons ground black pepper**
- **2 teaspoons dried oregano (preferably Mexican)**
- **½ large onion, cut into 4 pieces**
- **1 avocado, halved, pitted, sliced**
- **Fresh cilantro sprigs**
- **Sliced red bell peppers (optional)**
- **Corn tortillas**
- **Roasted Tomatillo Salsa (see recipe)**

Toss pork in bowl of slow cooker with salt, black pepper, and dried oregano to coat. Place onion pieces atop pork. Cover slow cooker and cook pork on low setting until meat is very tender and falling apart, about 6 hours.

Using slotted spoon, transfer pork to cutting board. Discard onion pieces. Using fingers, shred pork; transfer carnitas to platter. Place avocado slices, cilantro sprigs, and sliced red bell peppers, if desired, alongside. Wrap corn tortillas in damp kitchen towel; microwave until warm, about 1 minute. Serve carnitas with warm tortillas and tomatillo salsa.

roasted tomatillo salsa

MAKES ABOUT 2 CUPS/ *This salsa comes together quickly (and can be made two days ahead). If you're pressed for time, there are several good prepared tomatillo salsas on the market. Extra salsa will keep, covered, in the refrigerator for up to a week. Mix with sour cream for a vegetable dip, or add to chicken soup and garnish with strips of fried tortillas.*

- **1 pound tomatillos (about 6 large), papery husks removed, rinsed**
- **½ large onion, cut into thirds**
- **2 serrano chiles, halved, seeded**
- **1 tablespoon olive oil**
- **1 teaspoon salt**
- **1 cup (loosely packed) fresh cilantro leaves**

Preheat oven to 375°F. Toss first 5 ingredients in 8x8x2-inch glass baking dish. Roast in oven until tomatillos and onion are very soft, about 1 hour. Transfer contents of baking dish to processor and add cilantro. Puree until almost smooth. Transfer salsa to bowl. Chill or serve at room temperature.

pinto beans with chiles

4 SERVINGS/

- **2 dried ancho chiles,* stemmed**
- **2 cups boiling water**
- **1 medium onion, chopped**
- **1 garlic clove, peeled**
- **2 teaspoons cumin seeds**
- **1 teaspoon salt**
- **2 tablespoons olive oil**
- **2 15-ounce cans pinto beans, rinsed, drained**
- **1½ cups low-salt chicken broth**
- **2 bay leaves**
- **¼ teaspoon ground black pepper**

Place chiles in bowl. Pour 2 cups boiling water over. Let soak until chiles are soft, about 20 minutes. Strain, reserving ½ cup soaking liquid. Seed chiles; place in processor. Add onion, garlic, cumin, 1 teaspoon salt, and ½ cup soaking liquid; puree. **DO AHEAD** Can be made 2 days ahead. Cover; chill.

Heat oil in large pot over medium-high heat. Add chile puree; stir until slightly thickened, about 4 minutes. Add beans, broth, bay leaves, and ¼ teaspoon pepper. Bring to boil. Reduce heat; simmer 10 minutes. Season with salt and pepper.

*/ Available at many supermarkets and at specialty foods stores and Latin markets. /■

Amy Finley is the winner of The Next Food Network Star *reality series.*

second helpings/

PRESSED CUBAN SANDWICHES

USE LEFTOVER CARNITAS ON A CUBANO SANDWICH, the pressed ham-and-cheese sandwich that originated somewhere between Havana and South Florida. Layer the shredded pork with sliced baked ham, Swiss (or, even better, aged Gruyère) cheese, and thinly sliced dill pickles on French or Italian rolls slathered with yellow mustard. Press in a panini maker or sandwich press (or, in a pinch, a waffle maker) until the bread is golden, the cheese is melted, and the sandwich is warmed through.

FOR MORE QUICK MENUS, GO TO bonappetit.com/easyweek.

at the market

peas

....

TEXT BY AMY ALBERT
RECIPES BY
MYRA GOODMAN AND
SARAH LACASSE

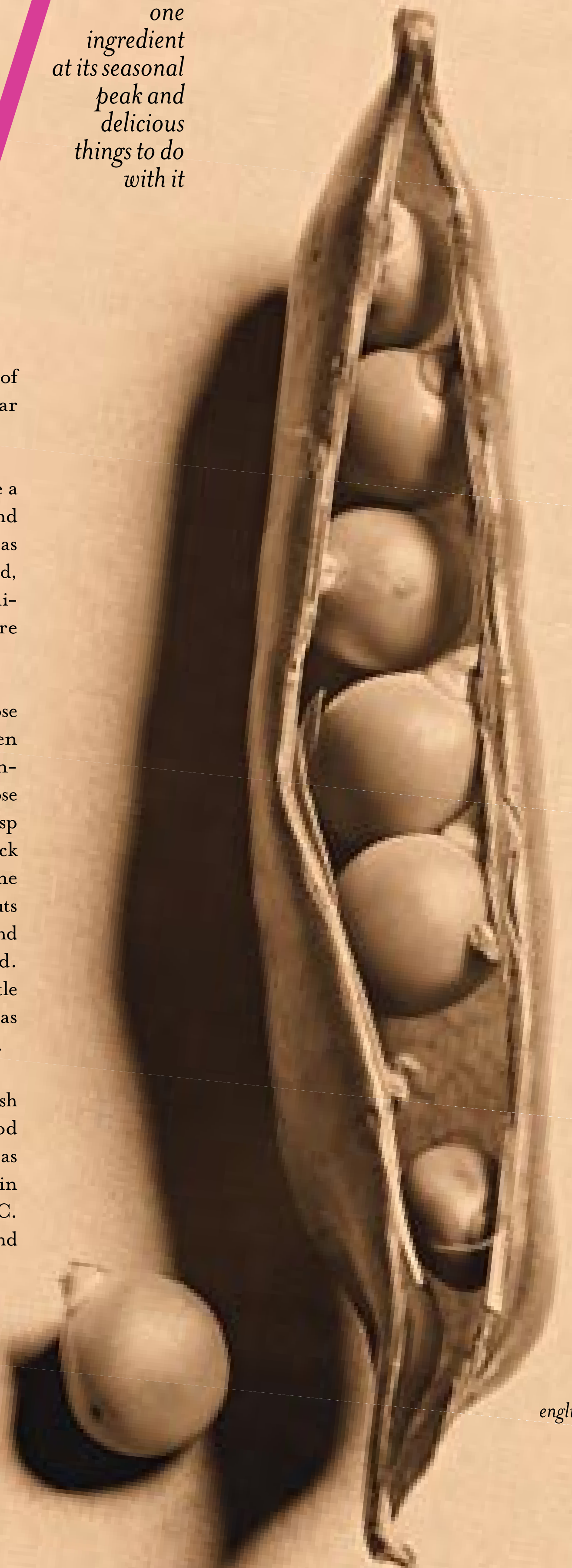
one ingredient at its seasonal peak and delicious things to do with it

WHAT/ The fresh green taste of spring, four ways: peas, sugar snaps, sprouts, and tendrils.

WHY TRY/ English peas have a short season, so when you find them, pounce. Sugar snap peas are great in stir-fries; uncooked, they add juicy crunch to crudités. Sprouts and tendrils are delicious sautéed.

HOW TO BUY AND STORE/ Choose English peas with firm, green pods that swell with their contents; avoid pre-shucked. Choose sugar snap peas with firm, crisp pods; small scars are okay. Tuck them in the coolest part of the fridge, wrapped tightly. Sprouts and tendrils should be fresh and bright, not yellow or wilted. Wrap them in plastic with a little air trapped inside. Eat all peas within a few days of purchase.

HEALTH MATTERS/ Both English and sugar snap peas are good sources of vitamins A and C, as well as iron. Tendrils are rich in potassium, fiber, and vitamin C. Sprouts contain potassium and vitamin C.



english peas

PHOTOGRAPHY BY CRAIG CUTLER/

fresh pea hummus crostini with pea tendril garnish

MAKES 25/ *A bright, beautiful spring appetizer.*

- 1¼ cups fresh shelled green peas (from 1½ pounds peas in pod)
- 1 cup drained canned garbanzo beans
- ¼ cup chopped fresh Italian parsley
- ¼ cup plain whole-milk yogurt
- 3 tablespoons chopped green onion
- 2 tablespoons fresh lemon juice
- 2 teaspoons ground cumin
- ¾ teaspoon salt
- 25 thin baguette slices, toasted
- 2 tablespoons extra-virgin olive oil
- ½ cup pea tendrils (for garnish)

Puree first 8 ingredients in processor until almost smooth. Brush toasts with olive oil and top with pea hummus. Garnish with pea tendrils.

pizzas with prosciutto, peas, pea sprouts, and gruyère

MAKES 6/ *Aged Gruyère gives extra-nutty flavor.*

PIZZA DOUGH

- 1½ cups warm water (115°F to 120°F)
- 1½ tablespoons active dry yeast (from 3 envelopes)
- 3 tablespoons olive oil, divided
- 1 tablespoon salt
- 3½ cups (or more) all purpose flour
- Yellow cornmeal (for baking sheet)

PIZZA TOPPING

- 6 tablespoons olive oil, divided
- 2 cups fresh shelled green peas (from 2½ pounds peas in pod)
- 4 teaspoons water
- 6 cups thinly sliced onions
- 6 ounces sliced prosciutto, torn into strips
- 3 cups (packed) grated Gruyère cheese
- 3 cups coarsely chopped pea sprouts

PIZZA DOUGH/ Pour warm water into large bowl; sprinkle yeast over. Let stand until yeast dissolves, about 10 minutes. Stir in 2 tablespoons olive oil and salt. Mix in 3½ cups flour, 1 cup at a time, stirring well after each addition, until sticky dough forms. Knead dough on floured surface until smooth, adding more flour if very sticky, about 6 minutes.

Coat large bowl with remaining 1 tablespoon olive oil; add dough and turn to coat. Cover bowl with plastic wrap, then kitchen towel. Let dough rise in warm draft-free area until doubled, about 1 hour.

Sprinkle 2 large baking sheets with cornmeal. Divide dough into 6 equal portions. Transfer to floured surface and roll out each to 7-inch round. Transfer to prepared baking sheets. Let stand while preparing topping.

Meanwhile, preheat oven to 450°F.

PIZZA TOPPING/ Heat 3 tablespoons olive oil in large skillet over medium heat. Add peas; sauté 1 minute. Add 4 teaspoons water to skillet and cook until evaporated. Transfer peas to bowl.

Heat 3 tablespoons oil in same skillet over medium-high heat. Add onions and sauté until beginning to brown, about 10 minutes. Reduce heat to medium; sauté until onions are golden brown, about 15 minutes longer.

Divide onions, prosciutto, Gruyère, and peas among pizza crusts. Bake until golden and beginning to crisp, about 17 minutes. Divide sprouts among pizzas.

chicken and shiitake stir-fry with peas and pea tendrils

6 SERVINGS/ *For a vegetarian version, use 24 ounces extra-firm tofu instead of chicken, and increase the soy sauce to ⅔ cup and the vinegar to ½ cup. Serve with brown rice or soba noodles.*

- 2 tablespoons canola oil
- 2 tablespoons sesame oil
- 6 garlic cloves, finely chopped
- 2 tablespoons minced peeled fresh ginger
- 8 ounces fresh shiitake mushrooms, stemmed, sliced
- 2½ cups ⅛-inch-thick diagonal carrot slices, halved crosswise
- 2 cups thinly sliced leeks (white and pale green parts only)
- 1½ pounds skinless boneless chicken breast halves, cut into ½-inch-thick strips
- ½ cup soy sauce
- ⅓ cup unseasoned rice vinegar
- 1 8-ounce package sugar snap peas, trimmed
- 1½ cups fresh shelled green peas (from 1½ pounds peas in pod)
- 2 cups coarsely chopped pea tendrils or sprouts
- 1½ cups thinly sliced green onions (green part only)

Heat oils in large nonstick skillet over medium-high heat. Add garlic and ginger; sauté 30 seconds. Add mushrooms, carrots, and leeks; sauté 2 minutes. Add chicken; sauté 2 minutes.

Stir soy and vinegar into chicken; cook 2 minutes, stirring often. Add sugar snaps and peas; sauté 3 minutes. Add tendrils or sprouts; stir just until wilted. Remove from heat. Mix in onions. Season with salt and pepper.

3 MORE TO TRY/

SAUTÉ English peas in butter just until they turn bright green, and shower them with chopped fresh mint.

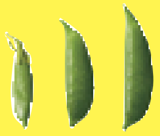
TOSS raw sugar snaps, sliced, into a salad of mâche, butter lettuce, and fresh dill.

STIR pea sprouts or tendrils into a sauté of wild mushrooms, leeks, and garlic. /■

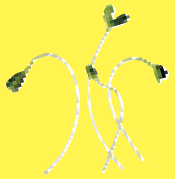
Myra Goodman is the author of The Earthbound Farm Organic Cookbook. *Sarah LaCasse is executive chef at Earthbound Farm's restaurant, The Organic Kitchen, in Carmel Valley, California.*

varieties/

● **ENGLISH PEAS**, also called garden or green peas, need to be taken out of their pods before cooking.
● **SUGAR SNAP PEAS** are eaten whole (be sure to remove the string that runs the length of the pod on both sides).
● **PEA SPROUTS** pack surprisingly robust, spinach-like flavor.
● So do **TENDRILS**, the vines and leaves of the pea plant, a common sight at Asian markets. Can't find tendrils? Sprouts are a good stand-in.



sugar snap peas



pea sprouts

pea tendrils

CHRIS GENTILE

MAYO CLINIC

Our columnist discovers how transporting the homemade version of mayonnaise can be. TEXT AND PHOTOGRAPHY BY MOLLY WIZENBERG

WE DIDN'T EXACTLY HAVE AN AUSPICIOUS START, mayonnaise and I. We were introduced quite some time ago, back when I was a toddler, by a strange, flabby fellow called Bologna Roll-Up. He—or rather, it—was an invention of my mother's. Put simply, the Bologna Roll-Up was a slice of beef bologna—the kind that came in a round plastic pack in the grocery store cold case—laid flat, spread thickly with jarred mayonnaise, rolled into the shape of a cigar, and served, straight up, into my small hand.

For many years, I was quite fond of the Bologna Roll-Up. It was soft and salty and just my size. It made my mouth water, the way it squished between my teeth. But sometime around age six, everything changed. The girl who lived in the house behind ours came over for a visit, and when my mother served her our usual snack, my beloved spiral of processed meat and mayonnaise, she squinched up her nose in disgust. Not wanting to contradict her, I too squinched up my tiny nose, dropping the Bologna Roll-Up like a clump of dirt.

When the switch flipped that day, it flipped hard. Suddenly, my heretofore favorite snack seemed about as appealing as a dirty old sock. I washed my hands of the Bologna Roll-Up and everything that came with it, including mayonnaise. The latter was irreversibly connected to the former.

But in the years that followed, I found that it's hard to avoid mayonnaise—especially if you, like me, love picnics and potato salad and old-fashioned diners with padded booths. Its name may be French in origin, but mayonnaise is as proverbially American as apple pie. It's hard to go a day without running into the stuff, stirred as it is into chicken or tuna salads, smeared onto sandwich bread, or folded into a bowl of cubed, boiled potatoes. It even winds up in sushi sometimes, where it sneaks in with the crab.

UNDER SUCH CIRCUMSTANCES, IT'S hard to keep mayonnaise at bay. Even with my antennae up, it wasn't long before it found its way in. It crept, tiptoeing like a cat burglar, past my nose and into my mouth. First it was a ham sandwich. Then it was a California roll. Then came a forkful of tuna salad—which, though it pained me to admit, I had liked all along, even after the embarrassment of the Bologna Roll-Up.

Mayonnaise is delicious. There's no denying it.

So I came to my senses. I came back to mayonnaise. As a young twentysomething in my first apartment, I always kept a jar of it in the fridge. It rolled around reassuringly in the door, ringing against the jam jars like a glass bell, signaling good things to come. And so it went with me and mayonnaise for several years. I brought it in from the cold of the grocery store and gave it shelter and attention, and, in return, it kept me well fed. We were reunited, and happily so.

Then one night, while scanning my bookshelf in search of something to read before bed, I happened upon Laurie Colwin's classic P. 91 ▸▸

Homemade Mayonnaise
(recipe on page 91)

Home Cooking, a collection of essays on everything from applesauce to watercress salad. It's the perfect kind of thing to pick up every now and then, for a chapter or two before sleep. I curled up under the covers, scanned the table of contents, and turned to a chapter called "Chicken Salad." (It's never too late in the day, I find, to think about chicken salad.) And there, under my sleep-addled eyes, Ms. Colwin showed me something I'd never before imagined: homemade mayonnaise. Moreover, she made it sound easy. You just whisk up an egg yolk with some fresh lemon juice, seasonings, and oil. Stirred into cubed chicken, the result was, she said, "ambrosial."

> "/ I FELT AS THOUGH I'D DISCOVERED SOME LONG-LOST BURIED TREASURE, OR A NEW PLANET. DELICIOUS PLANET MAYONNAISE, I WOULD CALL IT.

I WAS INTRIGUED. HOMEMADE MAYONNAISE? I'D NEVER even considered such a thing. Growing up as I did in the 1980s, I'm of a generation that, for the most part, has never heard of homemade mayonnaise. Mayonnaise came from a jar, with a blue label and a matching lid. I may have heard a faint whisper of something to the contrary—a rumor that my mother once made mayonnaise as a young wife, in the years before I was born—but I had never dreamed of trying it myself. Making my own mayonnaise sounded impossibly complicated—like nuclear fission or making salt from scratch.

Emboldened by the thought of ambrosia, I decided to give it a go, however halfheartedly. I bought a bottle of canola oil—safflower, grapeseed, and corn oils also work, or even olive, for a more robust flavor—and a carton of eggs. I got to work.

The thick, silky sauce that resulted was like no mayonnaise I'd ever seen. It was a pretty shade of pastel yellow, and it sat atop a knife with a soft, endearing slump. It was almost elegant, if I may say so, in a lovely, old-fashioned sort of way. I dipped my finger into the bowl. It had a wonderfully bright flavor, irresistibly lemony, and a real spark on the tongue. I stirred it into some chicken I had poached for the occasion, spooned it onto a slice of toasted bread, and sat down to eat. It was utterly transporting. It was revolutionary. I felt as though I'd discovered some long-lost buried treasure, or a new planet. Delicious Planet Mayonnaise, I would call it.

Homemade mayonnaise astounded me. It's astoundingly good, for one, and also astoundingly easy, requiring only a few more steps than opening a jar. First, you whisk together one egg yolk and an acid of some sort—lemon juice or vinegar, or both—along with additional flavorings like mustard and salt. Then, whisking briskly all the while, you add the oil—drop by drop at first, and then in a steady stream. (If you're the type who likes formulas, remember this: One egg yolk can emulsify up to ¾ cup oil, but no more.) As the mixture emulsifies, it thickens and lightens in color, developing a fluffy texture and pale-yellow hue. Many mayonnaise recipes warn that it's a tricky process, that the emulsion can separate if you don't do it just right, but I've never had a wink of trouble. So long as you whisk the yolk mixture well and then add the oil very, very slowly, it's a cinch.

ONCE YOU'VE MADE HOMEMADE MAYONNAISE, IT'S HARD to go back. Even my husband, who swears up and down that he has always, always hated mayonnaise, has fallen deeply in love with the stuff. He even makes it himself now, when I'm not around, to slather onto sandwiches. It may not be quite as quick as reaching into the fridge for the store-bought kind, but it's worth the extra few minutes.

It's versatile, too. Often, especially in the springtime and summer, I like to tweak my method a little and make aioli instead, a garlicky, olive-oil-based mayonnaise from the south of France. It's delicious as a dip for crudités or lightly steamed vegetables. And served next to a piece of roasted chicken, it makes a simple Sunday lunch look pretty darn spectacular. I'm willing to bet, even, that it could turn a slice of bologna into something special, although I'm not quite ready to try. /■

Molly Wizenberg is better known as Orangette, which also happens to be the name of her award-winning blog.

HOMEMADE MAYONNAISE

MAKES ABOUT ¾ CUP/

- 1 **large egg yolk***
- 1½ **teaspoons fresh lemon juice**
- 1 **teaspoon white wine vinegar**
- ¼ **teaspoon Dijon mustard**
- ½ **teaspoon salt plus more to taste**
- ¾ **cup canola oil, divided**

Combine egg yolk, lemon juice, vinegar, mustard, and ½ teaspoon salt in medium bowl. Whisk until blended and bright yellow, about 30 seconds.

Using ¼ teaspoon measure and whisking constantly, add ¼ cup oil to yolk mixture, a few drops at a time, about 4 minutes. Gradually add remaining ½ cup oil in very slow thin stream, whisking constantly, until mayonnaise is thick, about 8 minutes (mayonnaise will be lighter in color). Cover and chill.

DO AHEAD Can be made up to 2 days ahead. Keep chilled.

VARIATION To make aioli, add 1 minced garlic clove to the egg mixture, and substitute extra-virgin olive oil for the canola oil.

*/ Raw egg is not recommended for infants, the elderly, pregnant women, and people with weakened immune systems. To avoid the risk of salmonella infection, you can use pasteurized egg yolk instead.

HEALTH WISE/ HEALTHY PANTRY, HAPPY HOME

Whether your staples are located in a small space off the kitchen, in a cabinet, or even in your freezer, deciding which foods to keep on hand can set you on a path to creating meals that not only taste great, but also make you feel that way. To get you started, here's a healthy-food expert's list of 12 must-haves. BY MARGARET WITTENBERG PHOTOGRAPHY BY FREDRIK BRODÉN

FASHION STYLING BY JULIE WHITMIRE

It's not the actual space that defines a good pantry—it's the ingredients in it. They can transform a pantry from functional to inspirational and provide the basis for meals that make us feel good, body and soul. We've always instinctively known that wholesome, unadulterated foods contribute much more than the basic nutrients highlighted on nutrition labels. So your pantry's focus should be food that has been minimally processed and is free of artificial ingredients. If you look in my pantry, that's exactly what you'll find: a wide variety of grains, beans, pastas, nuts, oils, and more, from the common to the curious. And these 12 essentials are the ones I always keep on hand. /▸

1/ KALIJIRA RICE not only looks like a miniature version of aromatic basmati, it tastes like it, too. Grown in Bangladesh, this unique heirloom variety is treasured for its delicate flavor, aroma, and texture. In its whole grain form, it contains some nutrients not typically found in contemporary rice hybrids. An extra bonus is its short cooking time: 25 minutes for brown rice and a mere 10 minutes for white.

2/ It may look like a dark, short-grain rice, but **FARRO** is actually an heirloom wheat variety that's still cultivated in Italy. The nutritious, fiber-rich grain has a chewy texture and delicious barley-wheat flavor. You can buy either the whole grain or the quicker-cooking semi-pearled type. I like to cook farro risotto-style with chopped onions, porcini mushrooms, and fresh thyme.

3/ When cooked, **BLACK BELUGA LENTILS** resemble the shiny, glistening caviar for which they're named. A great source of protein and fiber, these lentils are also antioxidant-rich (which accounts for their deep, dark color). The lentils are ready in 20 to 30 minutes, and their delicious, slightly earthy flavor is perfect with sweet root vegetables like carrots, parsnips, rutabagas, and beets. You can add them to soups or serve them cold in salads.

4/ WALNUTS are as close to perfection as a nut gets. To enhance their sweet flavor, I roast them in a low oven, then sprinkle them over breakfast cereals, cooked grains, pastas, salads, roasted vegetables, and (my favorite) cooked lentils. Walnuts are one of the plant foods that provide a good amount of alpha-linolenic acid, an omega-3 fatty acid known to provide significant health benefits. Even the pellicle (the brown, papery skin that's responsible for the nut's astringent flavor) is a rich source of antioxidants.

5/ For me, the ultimate nut butter isn't made from peanuts. Instead, it's **ALMOND BUTTER**, which has an incredible flavor dimension that's not apparent in the almond's whole form. For the best flavor, buy it freshly ground; you'll find it in your store's refrigerated section. Avoid any with hydrogenated fats or palm oil—they only add more fat. Use almond butter like peanut butter in sandwiches, cookies, sauces, and spreads. And be sure to try some stuffed in a large Medjool date. So good!

6/ Made solely from whole, flavorful apples (check the label), **UNSWEETENED APPLESAUCE** is rich in nutrients, including antioxidants. Sauce made from unpeeled apples will appear darker in color and thicker in texture, thanks to the extra fiber and nutrients in the peel. Applesauce can be substituted for half the fat (in equal measure) in a quick-bread recipe. Or warm some up for an almost-instant topping for pancakes and waffles.

7/ FROZEN WILD BLUEBERRIES have that amazing blend of sweet, tart, and tangy flavors year-round. Chock-full of vitamin C and fiber, these berries have more antioxidants than most other fruits. Toss a handful into the blender with other fruit and yogurt for extra-thick (and vividly colored) smoothies. Add them, still frozen, to muffin and pancake batter. Or defrost them to make quick blueberry sauces, sprinkle over cold cereals, add to fruit salads, or eat with a dollop of yogurt.

8/ Like tequila, **AGAVE NECTAR** is derived from the sap of Mexico's agave plant. This natural liquid sweetener is extremely high in fructose, a sugar that studies suggest has a minimal effect on blood sugar. It can be substituted for honey in equal measure for moist, soft-textured baked goods. Amber-colored agave nectar is unfiltered and has a slight maple flavor. Light agave nectar is filtered to provide a more neutral taste, making it a great choice for sweetening hot and cold drinks and fruit salads.

9/ As a source of trace minerals and phytonutrients, sea vegetables (a.k.a. edible seaweed) can't be beat. Hailing from Japan, **KOMBU** is a flat, dark-green frond that's used as a flavor enhancer (think MSG, only good for you) in soups, stews, or vegetable dishes. I also like to add a small piece to the pot when I'm cooking dried beans. **DULSE**, a traditional staple in Ireland, Scotland, and Wales, has soft, reddish-purple leaves and a tangy, salty flavor. It can be added, raw or cooked, to sandwiches (try it with peanut butter—really), salads, and breads. When pan-fried until crisp, it actually has an aroma and flavor similar to bacon.

10/ Unlike your standard, chemically manufactured soy sauce, **TAMARI** and **NATURALLY BREWED SHOYU** are fermented for six months. Tamari is made from soybeans, salt, water, and a fermentation starter; wheat is added (for a rich aroma) when producing shoyu. In both, the combined effect of natural enzymes, yeasts, and bacteria is a salty, savory seasoning that works remarkably well as a flavor enhancer. Add the richer tamari while you're cooking, stir-frying, roasting, or grilling. Shoyu's caramel flavor can burn off, so it's best used as a condiment or in dipping sauces and salad dressings.

11/ RYE CRISPBREAD CRACKERS are my snack food of choice, whether I'm at home or traveling. Thanks to their high fiber content, they keep me satisfied. Taste and thickness vary by brand. Some are thin, with a slight sourdough flavor. Others are thick and hearty, reminiscent of toast. I like them all.

12/ DARK CHOCOLATE is what I turn to when I want a special treat. I choose bars with a high proportion—70 percent or more—of cacao, because less sugar means more of that pure chocolate taste. Both the flavor and acidity of dark chocolate depend on its cacao type and origin. Chocolate from Madagascar is a favorite; it has aromatic notes of berries, cashews, and cinnamon. Delicious!

Look for the unusual items on this list at natural foods stores, specialty foods stores, and igourmet.com. / ■

Margaret Wittenberg is the author of New Good Food: Essential Ingredients for Cooking and Eating Well *and a global vice president for Whole Foods Market.*

STEAK'S NEW BEST FRIEND

Move over, Cabernet Sauvignon: Syrahs from Washington State are delicious, intriguing, and the perfect partners for a juicy T-bone BY HEATHER JOHN ILLUSTRATIONS BY SERGE BLOCH

MOST CLASSIC WINE PAIRINGS ARE TOUGH TO IMPROVE upon. Sauternes with foie gras. Champagne with sushi. Cabernet Sauvignon with steak. Or so I believed until recently, when I asked sommelier Dana Farner if she had a favorite Cab to go with the aged 20-ounce rib eye I'd just ordered at my favorite steakhouse, Cut in Beverly Hills. "What about a Syrah?" she asked. I've learned it's best to trust Dana, and so I went with it.

She returned to the table with a bottle of Waters 2004 Columbia Valley Syrah. The nose was incredible—chocolate and anise—and the wine was lush with blackberry and plum fruit and a hit of black pepper on the finish. It was a perfect pairing. The Syrah's soft tannins—which can sometimes be overpowering in Cabernet—and bright acidity gave just enough texture to balance the richness of the steak. "Syrah is great with steak because of how it feels in your mouth. The acidity hits right down the middle of your tongue, and it's higher in acid than Cabernet Sauvignon or Merlot," Dana says. "The steaks here at Cut are so beautifully rich that the wine needs to have some lift and texture." Washington State, she adds, has been producing Syrahs with great depth and complexity, thanks to what she calls "that 'true-to-the-earth philosophy.'"

In other words, what wine geeks call *terroir.* In fact, if you've ever visited the Yakima Valley appellation of Washington State, where many of the state's top Syrahs are being produced, one of the most notable aspects is the soil. It consists predominantly of basalt, owing to the proximity of active volcanoes, as well as loam and pebbles that were brought in from the Arctic Circle by floods during the Ice Age. "It's remarkable what's happened here geologically," says Doug McCrea of McCrea Cellars in the Yakima Valley. He was only the second vintner to plant Syrah in Washington State; /▸▸

the first was winemaker David Lake of Columbia Winery with grape grower Mike Sauer of Red Willow Vineyard, who planted the grape on the steep southern face of the Red Willow peninsula in Yakima Valley. The region's latitudes, it turns out, are very similar to those of the Northern Rhône in France, where Syrah is the principal grape in wines. Over in Walla Walla Valley, another premier region for Washington Syrah, stony riverbeds also echo the Northern Rhône. And the results from both regions seem to be something of a hybrid of Old World and New. Although Washington Syrahs are very New World in that they tend to be fruit-forward, it's interesting that they also show traditional Old World nuances like earthiness and minerality, or almost gamy flavors that are associated with Syrah-heavy blends from the Northern Rhône. It's this bridge that makes Washington Syrahs so intriguing and distinctive.

Just ask renegade winemaker Christophe Baron of Cayuse, who was drawn to the area in the mid '90s because of the riverbed of the Walla Walla River. "It looks like Châteauneuf-du-Pape; it's pure cobblestone," Baron says. "At the time I came here, there were no vineyards planted. I put in ten acres of Syrah and called the vineyard *Cailloux,* which means 'stones' in French." Baron, who comes from a centuries-old winemaking family in Champagne, studied winemaking in Burgundy and Champagne. But he often played hooky so that he could sneak off to the Rhône region to taste the wines, which is how he fell in love with Syrah. "I said, 'One day I will have a vineyard in the New World and I will plant Syrah,'" he recalls. "When I came to Washington, it was mainly Cabernet and Merlot. But I love challenge and so I decided to give Syrah a shot."

Both McCrea in the Yakima Valley and Baron in Walla Walla share the same sentiment: Syrah dramatically reflects the *terroir,* or soil, in which it is planted. And the soil in Washington seems ideally suited to bringing out superior expressions of the grape. "There's no question that location makes the difference," says McCrea. Syrah grapes that he buys from two primary vineyards result in wines that are totally different from each other in style. "The Boushey Vineyard Syrah has been mistaken for a Côte-Rôtie in blind tastings; it's very gamy and smoky," McCrea says. "Not far away, on Red Mountain, is the Ciel du Cheval vineyard. Here you have New World flavors: blackberry, mocha, cassis. It's amazing—they're totally different vineyards but planted with the same grape. That's your *terroir.*"

To that same point, in Walla Walla, Baron says, "Our five vineyards are in the same rocky area but the wines are so distinctive from each other." He adds, "That's the beauty of Syrahs here—we are going back to the [notion of] *terroir.* We're returning to a style of restraint instead of these fruit-bomb-style wines." The best examples tend to be great food wines—they're naturals with steak, as I learned at Cut—but because of that characteristic peppery spice, Syrah is also fantastic with Moroccan cuisine or Mediterranean dishes.

With an estimated half of Washington State's 500-some wineries producing Syrah today, it's hard to pinpoint a specific style, but the prevailing characteristics seem to be fruit-driven wines with softer, velvety tannins. From there—whether the wines are jammy, earthy, meaty, muscular, or floral and feminine—it's all up to the soil. Which is what makes opening a bottle of Washington Syrah such an adventure. /■

HOT BOTTLES

L'Ecole No. 41 2005 Columbia Valley Syrah ($24). Plum and blueberry fruit with black pepper and earthy minerality.

Waters 2005 Columbia Valley Syrah ($25). Lush blackberry and plum fruit with black pepper spice.

Seven Hills 2005 Syrah, Walla Walla Valley ($28). Black cherry, pepper, and spice with a hint of vanilla.

Columbia Winery 2002 Red Willow Vineyard Syrah, Yakima Valley ($30). Raspberry and blackberry notes with pepper spice and a smoky finish.

K Syrah 2005 "Milbrandt" Syrah, Columbia Valley ($33). A big, fleshy wine loaded with raspberry, smoke, and black olive flavors.

Duck Pond 2005 Desert Wind Vineyard Syrah, Columbia Valley ($35). An inky powerhouse wine with ripe fruit flavors and a spicy oak finish.

Va Piano Vineyards 2005 Syrah, Walla Walla Valley and Columbia Valley ($38). Black cherry, blackberry, and blueberry fruit with hints of olive and oak.

Bergevin Lane Vineyards 2005 Barrel Select Syrah, Columbia Valley ($45). Ripe cherry fruit with cedar spice and black pepper.

McCrea 2004 "Grande Côte" Boushey Vineyard Syrah, Yakima Valley ($45). An Old-World-style Syrah with gamy smoked-meat flavors, toasted nuts, and blackberry.

Betz Family Winery 2005 "La Serenne" Syrah, Columbia Valley ($50). Blueberry and plum flavors with a toasty oak finish balanced with silky tannins.

Cayuse Vineyards 2005 "Cailloux" Syrah, Walla Walla Valley ($75). Luscious red plum and blackberry fruit with black pepper, chocolate, and tobacco.

FOR MORE DETAILS, SEE SOURCEBOOK.

SHOPPING

chicago/

With inescapable forces like Mies van der Rohe and Frank Lloyd Wright anchoring Chicago's architecture and design, it's not surprising that the city is home to great design shops. And quite a few of them carry a diverse mix of housewares—from vintage silver to melamine trays. Here are our top ten places to shop for the tabletop.

1/ sprout home/ Sprout features high design at low prices. This is the place for modern pieces with clean lines—Tord Boontje's Table Stories collection, Chive vases, and spun-vinyl place mats./ *745 North Damen Avenue; 312-226-5950; sprouthome.com*

2/ willow/ This Ukrainian Village storefront carries an ample selection by up-and-coming designers. Exquisite tinted-glass tumblers mixed with neon-colored bowls and plates are just a few finds that give Willow its Brooklyn-chic look./ *908 North Damen Avenue; 773-772-0140; shopwillow.net*

3/ virtu/ A wonderful source for beloved global tabletop brands, Virtu is the place to pick up some Modern Twist accessories and Judith Weber earthenware tea sets./ *2034 North Damen Avenue; 773-235-3790; virtuchicago.com*

Teatime at Virtu

4/ stitch/ This is the go-to shop for guys who like cooking and entertaining. The tableware here skews masculine; rustic Spencer Peterman bowls carved from fallen trees and then kiln-dried are definite fan favorites./ *1723 North Damen Avenue; 773-782-1570; stitchchicago.com*

5/ jayson home & garden/ Bursting with gorgeous accessories both vintage and new, this Lincoln Park store might just be the tabletop mecca of Chicago. Pieces include horn napkin rings, agate coasters, and peacock place mats so stunning you could hang them as art./ *1885 North Clybourn Avenue; 800-472-1885; jaysonhome.com*

6/ tabula tua/ This Armitage Avenue store carries Match pewter, Mariposa serving pieces, Michael Aram bowls, and kitschy frosted glasses by Cat Studio. It's a terrific place to register for a wedding: The finds aren't typical department-store fare, and all are available online./ *1015 West Armitage Avenue; 773-525-3500; tabulatua.com*

7/ p.o.s.h./ Fiercely opposed to chain stores and mass-produced items, this general store carries an eclectic assortment of vintage hotel silver, much of it imported from England, as well as French restaurant china and flea-market finds./ *613 North State Street; 312-280-1602; poshchicago.com*

8/ hanger 18/ If you like melamine (Thomas Paul, French Bull, and Pop Ink), you'll love Hanger 18. This Lincoln Square shop is overflowing with colorful accessories and tableware, ideal for a kid-friendly table setting./ *4726 North Lincoln Avenue; 773-275-3349; hanger18chicago.com*

9/ saffron/ Cast-iron teapots, marbled-horn caviar spreaders, and porcelain gratin dishes make Saffron a place worth visiting over and over./ *2064 North Damen Avenue; 773-486-7753; saffronchicago.com*

10/ lille/ A Chicago-based online store, Lille has an outstanding collection of tableware and accessories that make excellent gifts. Don't miss the beautiful selection of cake plates and compotes./ *773-342-0563; lilleashop.com*

~LIZZIE GARRETT

CALENDAR

april 3–6/

THE BIG SQUEEZE JUICE FESTIVAL

Palm Bay, Florida

This orange juice capital celebrates with an annual festival that includes an orange-squeezing contest, of course. Plus, gutsy home cooks can enter their citrus-laden treats in the Big Squeeze bake-off. Admission is free./ *800-276-9130*

april 5–19/

SUBARU CHERRY BLOSSOM FESTIVAL

Philadelphia

Each year, *sakura matsuri* (the cherry blossom festival) comes to Philly. At events across the city, attendees can enjoy traditional Japanese fare, attend a tea ceremony, and watch dance performances. Ticket prices vary./ *215-790-3810; jasgp.org*

april 24–27/

ST. MICHAELS FOOD & WINE FESTIVAL

St. Michaels, Maryland

This yearly event showcases dishes by top local chefs, such as The Inn at Easton's Andrew Evans. Other highlights include cooking demonstrations and a book signing. Ticket prices vary./ *443-205-2185; stmichaels-foodandwinefestival.com*

~KAT ODELL

FROM TOP: JULIE HOROWITZ JACKSON; COURTESY OF TABULA TUA

SHORT TAKES

makers and shakers/

Los Angeles

Equal parts restaurant, charcuterie, cheese bar, and specialty foods shop, Los Angeles's CUBE is now bringing all its facets together with "Maker Nights." These special dinners (which benefit the Slow Food in Schools Program) are hosted by artisanal food producers and feature their products. During the intimate evenings, the farmers, *salumists*, and cheesemakers themselves explain how and why they make their food, then share a meal with the small group of attendees. Past presenters have included Jeremy and Jessica Little of Sweet Grass Dairy, Alex Weiser of Weiser Family Farms, and Armandino Batali of Salumi Artisan Cured Meats. Upcoming events are scheduled for May 29 and 30. Tickets are $100./ 615 N. La Brea Avenue; *323-939-1148; cubemarketplace.com*

~ELISA HUANG

farm fresh/

Kula, Maui

Chef James McDonald's sprawling eight-acre Maui farm, O'O, is now open for tours. The organic vegetable gardens and orchards stock the pantries of McDonald's Pacific'O and I'O restaurants. Participants pick their own seasonal produce for lunch and can even join the chef to prep the ingredients. Past lunch menus have included roasted fish, beef vegetable soup, and fresh loquats, strawberries, and cherries. The cost is $50./ *651 Waipoli Road, Kula; 808-667-4341; pacificomaui.com*

~RACHEL NG

CALENDAR

april 5/

THE LOUISIANA SWAMP THING AND CRAWFISH FESTIVAL

Austin, Texas

A tribute to the culture of the Deep South, this event celebrates the best of the Bayou: its music and its food. The highlight of the day will be an extensive menu of Cajun favorites, including 6,000 pounds of jumbo crawfish, seafood gumbo, and alligator-on-a-stick. Live bands will be playing Cajun, zydeco, funk, and blues. Tickets are $10./ *512-441-9015; roadwayevents.com*

april 19/

THE BLESSING OF SONOITA VINEYARDS FESTIVAL

Elgin, Arizona

In anticipation of each new vintage, growers at Sonoita Vineyards invite priests and ministers to bless their vines, tanks, and barrels for a prosperous growing season. Since 1979 this citywide celebration has been a tradition. With admission to the winery, attendees can taste wines while witnessing the ceremonial blessing. There will also be live music and dancing. Admission is $10./ *520-455-5893; sonoitavineyards.com*

april 26/

25TH ANNUAL SAN FRANCISCO INTERNATIONAL BEER FESTIVAL

San Francisco

The price of a ticket to this tasting event buys you unlimited beer—and we're not talking Pabst or Bud Light. On offer are favorites like Chimay and Stella Artois, along with more than 150 international beers and rare microbrews that are sure to please even the pickiest palates. Plus, there's a sampling of dishes from some of the city's best restaurants, as well as raffles. Tickets are $60./ *415-358-5727; sfbeerfest.com*

~DIANE CHANG

⅓ PAGE
SINGLE
SQUARE
LOWER
LEFT

by Molly Stevens
photography by Coral von Zumwalt

COOKING OUT *of the* BOX

FRESH, LOCAL, SEASONAL. EVERYBODY'S DOING IT, MOST OF US BY SHOPPING AT FARMERS' MARKETS, WHICH IS DEFINITELY A CARBON footstep in the right direction. But there's an even better way to eat locally and seasonally, all the while supporting farmers and your local economy, and taking advantage of the abundance of each season: by subscribing to a CSA (Community Supported Agriculture) program. ¶ Here's how it works: Find a CSA farm in your area (localharvest.org is a good place to start), pay them a fee for the season (one *Bon Appétit* staffer who does this pays about $500 quarterly), and each week or so, you'll get a box brimming with that week's harvest. It's kind of like Grocery Shopping: The Reality Show. You're not going to get tomatoes or asparagus year-round. The selection varies from region to region and from farm to farm; consumers make a commitment to buy exactly what is produced; and it provides great lessons in seasonality and supply and demand (when there's no asparagus, you'll be pining for it, and when you've gotten kale six weeks in a row, you'll be giving it away to the neighbors). ¶ One of the best things about subscribing to a CSA is that you'll inevitably end up with ingredients you've never thought to buy or cook. Rambutan? Cardoons? Salsify? But no matter where you are in the country this month and no matter where you shop, there will be a generous supply of the season's most iconic ingredients—carrots, asparagus, artichokes, and greens. And after taking a look at Molly Stevens's wonderful recipes here, you'll know exactly what to do with them.

Asparagus-ricotta tart with Comté cheese/ *top*

Fish fillets in parchment with asparagus and orange/ *right*

Roasted sesame- and panko-coated asparagus with soy-ginger drizzle/ *left*

asparagus

IN ADDITION TO THE STANDARD GREEN ASPARAGUS, YOU CAN OCCASIONALLY FIND WHITE STALKS, WHICH ARE GROWN UNDERGROUND AND TASTE MILDER, AND PURPLE ONES, WHICH HAVE A SOMEWHAT FRUITIER FLAVOR.

ASPARAGUS

ASPARAGUS-RICOTTA TART WITH COMTÉ CHEESE

6 TO 8 APPETIZER OR 4 MAIN-COURSE SERVINGS/ *There's pure asparagus flavor in each bite of this elegant tart.*

- 1 sheet frozen puff pastry (half of 17.3-ounce package), thawed
- 1 egg, beaten to blend
- 1 pound slender asparagus spears, trimmed
- ½ cup whole-milk ricotta cheese
- 4 teaspoons extra-virgin olive oil, divided
- ⅛ teaspoon salt
- 1½ ounces thinly sliced soppressata or other salami, cut into ½-inch pieces
- ⅔ cup grated Comté cheese (about 3 ounces), divided

Preheat oven to 400°F. Roll out pastry on floured surface to 13x10-inch rectangle. Cut off ½-inch-wide strip from all 4 sides. Brush strips on 1 side with some of beaten egg, then press strips, egg side down, onto edges of pastry to adhere, forming raised border. Brush border with egg; reserve remaining beaten egg. Transfer to baking sheet. Chill while preparing filling.

Steam asparagus just until crisp-tender, about 3 minutes. Transfer to bowl of ice water to cool. Drain. Cut off top 2 to 3 inches of asparagus tops; set aside. Coarsely puree remaining asparagus stalks in processor. Add remaining beaten egg, ricotta, 3 teaspoons oil, and salt; process until thick puree forms. Transfer to bowl; stir in salami and ⅓ cup Comté cheese; season with pepper. Spread mixture evenly over pastry. Sprinkle with remaining ⅓ cup Comté cheese. Toss asparagus tips with remaining 1 teaspoon oil; arrange tips over filling.

Bake tart until filling is set, about 25 minutes. Serve warm or at room temperature.

MARKET TIP/ **Comté cheese is a semi-firm, Gruyère-style cow's-milk cheese. It is available at some supermarkets, cheese shops, and specialty foods stores.**

FISH FILLETS IN PARCHMENT WITH ASPARAGUS AND ORANGE

4 SERVINGS/*In this delicately flavored main course, the asparagus steams along with the fish in individual paper packets.*

- 4 15x15-inch squares parchment paper
- 4 5- to 6-ounce fish fillets (such as halibut or cod; each about 1 inch thick)
- 12 fresh tarragon leaves
- 2 tablespoons (¼ stick) butter, cut into 4 pieces
- 1 pound slender asparagus spears, trimmed, cut into 1½-inch pieces
- 4 tablespoons orange juice

Preheat oven to 400°F. Place parchment squares on work surface. Generously butter half of each parchment square; top buttered half of each with 1 fish fillet. Sprinkle fish with salt and pepper; top each fillet with 3 tarragon leaves, then 1 piece of butter. Arrange asparagus around each fish fillet; pour 1 tablespoon orange juice over each. Fold parchment over fish and asparagus, folding and crimping edges tightly to seal and enclose filling completely. Place on 2 rimmed baking sheets, spacing apart. **DO AHEAD** Can be made 4 hours ahead. Chill.

Bake fish packets 17 minutes. Slide packets onto plates and serve.

ROASTED SESAME- AND PANKO-COATED ASPARAGUS WITH SOY-GINGER DRIZZLE

4 TO 6 SERVINGS/ *Thick asparagus spears become an addictive appetizer when they're given a crunchy coating.*

- ¼ cup mayonnaise
- 4 teaspoons unseasoned rice vinegar, divided
- 3 teaspoons soy sauce, divided
- 1¼ teaspoons finely grated peeled fresh ginger, divided
- 1 cup panko (Japanese breadcrumbs)*
- ¼ cup sesame seeds
- 1 pound thick asparagus spears, trimmed, bottom ⅔ of each spear peeled
- 2¼ teaspoons Asian sesame oil, divided
- 1 teaspoon golden brown sugar
- ¼ teaspoon chili-garlic sauce*

Preheat oven to 450°F. Oil large rimmed baking sheet. Whisk mayonnaise, 1 teaspoon rice vinegar, 1 teaspoon soy sauce, and 1 teaspoon grated ginger in pie dish. Mix panko and sesame seeds in another pie dish. Toss asparagus in mayonnaise mixture to coat, then roll in panko mixture. Transfer to prepared baking sheet. Drizzle with 2 teaspoons sesame oil. Roast until browned, turning once, about 16 minutes.

Meanwhile, whisk 1 teaspoon water, brown sugar, chili-garlic sauce, remaining 3 teaspoons vinegar, 2 teaspoons soy sauce, ¼ teaspoon ginger, and ¼ teaspoon sesame oil in small bowl for sauce.

Transfer asparagus to platter; sprinkle with salt. Drizzle with sauce.

*/ Available in the Asian foods section of some supermarkets and at Asian markets.

PAN-ROASTED ASPARAGUS WITH THYME

4 SERVINGS/

- 1 tablespoon butter
- 2 tablespoons extra-virgin olive oil
- 5 large fresh thyme sprigs
- 1¼ pounds slender asparagus spears, trimmed
- Fleur de sel or coarse kosher salt

Melt butter with oil and thyme sprigs in heavy large skillet over medium-high heat. Add asparagus in single layer; using tongs, toss to coat. Sauté, turning often, until crisp-tender and beginning to brown in spots, about 8 minutes. Sprinkle with fleur de sel and pepper and serve.

ARTICHOKES

STEAMED ARTICHOKES WITH HERB-CAPER MAYONNAISE

4 SERVINGS/

- ½ cup mayonnaise
- ⅓ cup mixed chopped fresh herbs (such as chives, parsley, and dill)
- 2 tablespoons chopped drained capers
- 1 tablespoon extra-virgin olive oil
- ½ teaspoon Dijon mustard
- 4 large artichokes, trimmed (see "Prep School," page 159)

Mix first 5 ingredients in small bowl; season herb mayonnaise with salt and pepper. **DO AHEAD** Can be made 1 day ahead. Cover and chill.

Place steamer rack in large pot. Add just enough water to touch bottom of rack. Place artichokes on rack. Bring water to boil. Reduce heat to medium, cover, and steam until artichokes are tender when base is pierced with small sharp knife, adding more water to pot as needed, about 50 minutes. **DO AHEAD** Can be made 2 hours ahead. Leave artichokes in uncovered steamer; let stand at room temperature. Resteam until heated through.

Place artichokes on plates; cool 10 minutes. Serve with herb mayonnaise.

STUFFED ARTICHOKES WITH CAPERS AND PECORINO CHEESE

4 SERVINGS/ *A flavorful light supper or first course. For a photo, see page 165.*

- 5 tablespoons extra-virgin olive oil, divided
- 1 cup chopped onion
- 2 garlic cloves, minced
- 2 teaspoons minced fresh thyme
- ½ teaspoon fennel seeds, coarsely ground
- 2 cups fresh breadcrumbs made from crustless French bread
- ½ cup finely grated Pecorino Romano cheese, divided
- 2 tablespoons chopped drained capers
- 4 large artichokes, trimmed, chokes removed (see "Prep School," page 159)
- ¾ cup dry white wine
- ¾ cup low-salt chicken broth

Preheat oven to 400°F. Heat 3 tablespoons oil in medium skillet over medium heat. Add onion; sauté until soft, about 6 minutes. Add next 3 ingredients; stir 2 minutes. Transfer to bowl; cool. Stir in breadcrumbs, ¼ cup cheese, and capers. Season stuffing with salt and pepper.

Spoon 2 scant tablespoons bread stuffing into center of each prepared artichoke. Starting with bottom leaves of artichokes, gently pull each leaf outward from center and spoon in ½ to 1 teaspoon stuffing. Arrange artichokes in 13x9x2-inch glass baking dish. Drizzle with remaining 2 tablespoons oil; sprinkle with ¼ cup cheese. Pour wine and broth into dish. Cover tightly with foil; bake until artichokes are tender when base is pierced with small sharp knife, about 1 hour. Spoon some cooking liquid over artichokes to moisten and serve.

ARTICHOKE AND MUSHROOM FRITTATA

6 TO 8 APPETIZER OR 4 MAIN-COURSE SERVINGS/ *This lovely frittata can be served warm or at room temperature.*

- 4 tablespoons extra-virgin olive oil, divided
- 8 baby artichokes, trimmed, halved (see "Prep School," page 159)
- 2 garlic cloves, chopped
- 6 large eggs
- 4 tablespoons coarsely grated sharp cheddar cheese, divided
- 4 ounces fresh crimini (baby bella) mushrooms, thinly sliced

Heat 2 tablespoons oil in medium skillet over medium-high heat. Add artichokes to skillet; sprinkle with salt and pepper and sauté until beginning to brown around edges, about 4 minutes. Add garlic and ½ cup water, reduce heat to medium-low,

artichokes

Artichoke and mushroom frittata/

DESPITE THEIR NAME, BABY ARTICHOKES ARE FULLY MATURE. THEY GROW ALONGSIDE LARGER ONES, BUT BECAUSE THEY'RE LOWER ON THE PLANT AND GET LESS SUN, THEY DON'T REACH THE SAME SIZE.

cover, and simmer until artichokes are tender when base is pierced with small sharp knife, about 10 minutes. Uncover and boil until any liquid remaining in skillet evaporates. Remove from heat.

Preheat broiler. Whisk eggs and 2 tablespoons cheese in large bowl. Sprinkle with salt and pepper. Heat 2 tablespoons oil in medium nonstick ovenproof skillet over medium-high heat. Add mushrooms; sauté until browned, about 5 minutes. Pat artichokes dry; add to skillet and stir 2 minutes. Add eggs; stir to blend. Reduce heat to medium, cover, and cook until eggs are almost set, about 5 minutes. Sprinkle with remaining 2 tablespoons cheese.

Transfer frittata to broiler. Broil just until set in center, about 1 minute. Using rubber spatula, loosen edges of frittata and slide out onto platter. Serve warm or at room temperature.

ARTICHOKE AND PARMESAN RISOTTO

6 TO 8 SIDE-DISH OR 4 MAIN-COURSE SERVINGS/*Cooking the artichokes with the rice infuses the risotto with the flavor of this delicate vegetable.*

- 5½ cups (or more) low-salt chicken broth
- 2 tablespoons (¼ stick) butter, divided
- 2 tablespoons extra-virgin olive oil
- 1 cup finely chopped onion
- 8 baby artichokes, trimmed, halved (see "Prep School," page 159)
- 1½ cups arborio rice (about 10 ounces)
- ½ cup dry white wine
- ½ cup finely grated Parmesan cheese

Bring broth to simmer in saucepan. Remove from heat. Cover; keep warm.

Melt 1 tablespoon butter with oil in heavy pot over medium-high heat. Add onion; sauté until soft and golden, about 5 minutes. Pat artichokes dry and add to pot. Sprinkle with salt and pepper. Cover and cook until artichokes begin to brown,

carrots

THE EARLIEST CARROTS WERE PROBABLY PURPLE—NOT ORANGE. THE NOW UBIQUITOUS ORANGE CARROTS WERE FIRST DEVELOPED BY DUTCH BREEDERS IN THE 16TH CENTURY, IN HONOR OF HOLLAND'S RULING HOUSE OF ORANGE.

stirring often, about 8 minutes. Add rice; stir 2 minutes. Add wine; stir until absorbed, about 1 minute. Add 1½ cups warm broth; cook until absorbed, stirring often, about 5 minutes. Add more broth, ½ cupful at a time, allowing each addition to be absorbed before adding next and stirring often, until rice is just tender and mixture is creamy, about 20 minutes longer. Remove from heat; stir in cheese and 1 tablespoon butter. Season with salt and pepper. Transfer to bowl and serve.

CARROTS

BEEF AND CARROT STEW WITH DARK BEER

6 SERVINGS/*The sweetness of the carrots is a nice contrast to the slightly bitter beer.*

- 2 tablespoons peanut oil
- 1 3-pound boneless beef chuck roast, cut into 1½-inch chunks
- 2 cups chopped onions
- 4 garlic cloves, smashed
- 4 teaspoons chopped fresh sage and/or rosemary
- 2 tablespoons tomato paste
- 2 tablespoons all purpose flour
- 1 12-ounce bottle dark beer (such as stout)
- 1 14-ounce can low-salt beef broth
- 1 pound baby carrots with some green tops attached, peeled

Heat oil in heavy large pot over medium-high heat. Sprinkle beef with salt and pepper. Working in batches, add to pot and sauté until browned, about 8 minutes per batch. Transfer to bowl. Add onions, garlic, and herbs to pot; sprinkle with salt and pepper. Reduce heat to medium; sauté until onions begin to soften, about 5 minutes. Add tomato paste and flour; stir 1 minute. Add beer; stir until thick and smooth, scraping up browned bits, about 2 minutes. Add broth, then beef with any juices; bring to simmer. Cover partially, reduce heat to medium-low, and simmer 45 minutes. Add carrots; simmer partially covered until beef and carrots are tender, stirring occasionally, about 45 minutes. Season with salt and pepper.

CARROT SALAD WITH CREAMY LEMON, YOGURT, AND CHIVE DRESSING

4 TO 6 SERVINGS/

- 2 tablespoons fresh lemon juice
- 1 teaspoon honey
- 3 tablespoons extra-virgin olive oil
- ¾ cup plain whole-milk yogurt (preferably Greek-style)
- 3 cups coarsely grated peeled carrots (about 15 ounces)
- ¼ cup chopped fresh chives
- ¼ cup sliced almonds, toasted

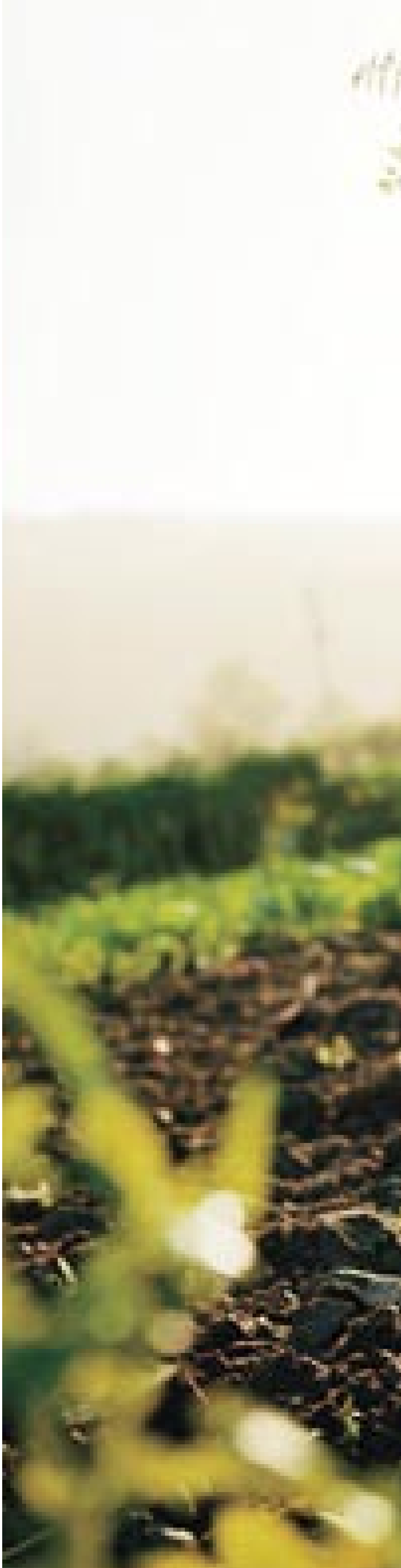
Whisk lemon juice and honey in medium bowl. Gradually whisk in oil, then yogurt. Mix in carrots and chives. Season with salt and pepper. **DO AHEAD** Can be made 6 hours ahead. Cover and chill. Stir before serving.

Sprinkle almonds over salad; serve.

INDIAN-SPICED CARROT SOUP WITH GINGER

6 TO 8 SERVINGS/*This exotically spiced soup has an incredibly velvety texture.*

- 1 teaspoon coriander seeds
- ½ teaspoon yellow mustard seeds
- 3 tablespoons peanut oil



cooking greens

Penne with greens, olives, and feta/

THE TERM "COOKING GREENS" REFERS TO ANY DARK, LEAFY VEGETABLE THAT NEEDS TO BE COOKED TO MELLOW OUT ITS BITTERNESS AND SOFTEN ITS TEXTURE. SPINACH AND BABY GREENS ARE THE EXCEPTION—THEY'RE EATEN RAW, TOO.

- ½ teaspoon curry powder (preferably Madras)
- 1 tablespoon minced peeled fresh ginger
- 2 cups chopped onions
- 1½ pounds carrots, peeled, thinly sliced into rounds (about 4 cups)
- 1½ teaspoons finely grated lime peel
- 5 cups (or more) low-salt chicken broth or vegetable broth
- 2 teaspoons fresh lime juice
- Plain yogurt (for garnish)

Grind coriander and mustard seeds in spice mill to fine powder. Heat oil in heavy large pot over medium-high heat. Add ground seeds and curry powder; stir 1 minute. Add ginger; stir 1 minute. Add next 3 ingredients. Sprinkle with salt and pepper; sauté until onions begin to soften, about 3 minutes. Add 5 cups broth; bring to boil. Reduce heat to medium-low; simmer uncovered until carrots are tender, about 30 minutes. Cool slightly. Working in batches, puree in blender until smooth. Return soup to pot. Add more broth by ¼ cupfuls if too thick. Stir in lime juice; season with salt and pepper. **DO AHEAD** Can be made 1 day ahead. Cool slightly. Chill uncovered until cold, then cover and keep chilled. Rewarm before serving.

Ladle soup into bowls. Garnish with yogurt and serve.

STEAMED CARROTS WITH MINT

4 SERVINGS/*Carrots are gently infused with a sweet, minty flavor.*

- 4 large fresh mint sprigs plus 1 tablespoon chopped fresh mint
- 1 pound baby carrots with some green tops attached, peeled
- 1½ tablespoons butter, room temperature
- Fleur de sel or coarse kosher salt

Place mint sprigs in bottom of large saucepan; place steamer rack in pan. Add just enough water to touch bottom of steamer rack; place carrots on rack. Cover

pan and steam over high heat until carrots are just tender, 8 to 10 minutes, depending on size. Transfer carrots to bowl; toss with butter and chopped mint. Sprinkle with fleur de sel and pepper and serve.

GREENS

SPICY STIR-FRIED CHICKEN AND GREENS WITH PEANUTS

4 SERVINGS/

- 2 tablespoons soy sauce, divided
- 2 tablespoons dry Sherry, divided
- 3 teaspoons Asian sesame oil, divided
- 2 teaspoons golden brown sugar, divided
- 1¼ pounds skinless boneless chicken breast halves, cut crosswise into ⅓-inch-wide strips
- 3 tablespoons peanut oil, divided
- 4 green onions, white parts and green parts chopped separately
- 2 teaspoons chopped seeded serrano chiles
- 1 large bunch greens (such as spinach, mustard greens, kale, or broccoli rabe; about 1 pound), thick stems removed, spinach left whole, other greens cut into 1-inch strips (about 10 cups packed)
- ¼ cup chopped roasted salted peanuts

Whisk 1 tablespoon soy sauce, 1 tablespoon Sherry, 1 teaspoon sesame oil, and 1 teaspoon sugar in medium bowl. Add chicken; marinade 20 to 30 minutes.

Whisk remaining 1 tablespoon soy sauce, 1 tablespoon Sherry, 2 teaspoons sesame oil, and 1 teaspoon sugar in small bowl and reserve.

Heat 2 tablespoons peanut oil in large nonstick skillet over high heat. Add white parts of onions and chiles; stir 30 seconds. Add chicken; stir-fry just until cooked through, about 3 minutes. Transfer chicken mixture to bowl. Add 1 tablespoon peanut oil to same skillet; heat over high heat. Add greens by large handfuls; stir just until beginning to wilt before adding more. Sauté just until tender, 1 to 6 minutes, depending on type of greens. Return chicken to skillet. Add reserved soy sauce mixture; stir until heated through, about 1 minute. Season with salt and pepper. Transfer to serving bowl; sprinkle with green parts of onions and peanuts.

SKILLET GREENS WITH CUMIN AND TOMATOES

4 SERVINGS/*Cumin gives greens and tomatoes an exotic, almost Indian touch.* *See page 165 for a photo.*

- 3 tablespoons extra-virgin olive oil
- 2 garlic cloves, smashed
- 1 teaspoon ground cumin
- 1 large bunch greens (such as spinach, mustard greens, kale, or broccoli rabe; about 1 pound), thick stems removed, spinach left whole, other greens cut into 1-inch strips (about 10 cups packed)
- 1 14½-ounce can diced tomatoes, drained

Heat oil in large nonstick skillet over medium heat. Add garlic and cumin; stir 1 minute. Add greens by large handfuls; stir just until beginning to wilt before adding more, tossing until coated with oil. Cook until tender, 1 to 6 minutes. Add tomatoes and sauté until heated through, about 2 minutes. Season to taste with salt and pepper and serve.

SAUTÉED GREENS WITH CANNELLINI BEANS AND GARLIC

4 TO 6 SERVINGS/*A great side, but also a nice vegetarian dinner when made with vegetable broth and served over rice.*

- 5 tablespoons extra-virgin olive oil, divided
- 3 garlic cloves, thinly sliced
- ¼ teaspoon dried crushed red pepper
- 1 large bunch greens (such as spinach, mustard greens, kale, or broccoli rabe; about 1 pound), thick stems removed, spinach left whole, other greens cut into 1-inch strips (about 10 cups packed)
- 1 cup (or more) vegetable broth or low-salt chicken broth
- 1 15-ounce can cannellini (white kidney beans), rinsed, drained
- 1 teaspoon (or more) Sherry wine vinegar

Heat 4 tablespoons oil in large nonstick skillet over medium heat. Add garlic and dried crushed pepper; stir until garlic is pale golden, about 1 minute. Add greens by large handfuls; stir just until beginning to wilt before adding more, tossing with tongs to coat with oil. Add 1 cup broth, cover, and simmer until greens are just tender, adding more broth by tablespoonfuls if dry, 1 to 10 minutes, depending on type of greens. Add beans; simmer uncovered until beans are heated through and liquid is almost absorbed, about 2 minutes. Stir in 1 teaspoon vinegar. Season with salt and pepper, and more vinegar if desired; drizzle with remaining 1 tablespoon oil and serve.

PENNE WITH GREENS, OLIVES, AND FETA

4 TO 6 SERVINGS/*Greens are paired with salty olives and feta—to great effect. The greens cook in the pasta water, making this an efficient one-pot meal.*

- ¼ cup chopped fresh Italian parsley
- 1 teaspoon finely grated lemon peel
- 1 garlic clove, minced
- 1 large bunch greens (such as spinach, mustard greens, kale, or broccoli rabe; about 1 pound), thick stems removed, spinach left whole, other greens cut into 1-inch strips (about 10 cups packed)
- 12 ounces penne
- 5 tablespoons extra-virgin olive oil, divided
- ½ cup coarsely chopped pitted Kalamata olives
- ½ cup crumbled feta cheese (about 3 ounces)

Mix parsley, lemon peel, and garlic in small bowl; set aside.

Bring large pot of salted water to boil. Add greens and cook just until tender, 1 to 6 minutes, depending on type of greens. Using skimmer or slotted spoon, transfer greens to colander to drain. Return water to boil. Add pasta and cook just until tender but still firm to bite, stirring occasionally. Drain, reserving ¾ cup pasta cooking liquid. Return pasta to pot; add greens and 3 tablespoons oil and toss. Stir in olives, feta, and enough reserved pasta cooking liquid by ¼ cupfuls to moisten. Season with salt and pepper. Transfer to bowl. Drizzle with remaining 2 tablespoons oil. Sprinkle with parsley mixture and serve. /■

A frequent Bon Appétit *contributor, Molly Stevens is the author of* All About Braising.

FOOD STYLING BY LIESL MAGGIORE; PROP STYLING BY JENNIFER FLANAGAN; PHOTOGRAPHED AT EARTHBOUND FARM, CARMEL VALLEY, CA

FOR A SLIDE SHOW OF SPRING VEGETABLE DISHES, GO TO *bonappetit.com/slideshows.*

PARTY THAI

Authentic dishes, lots of fun—this flavorful feast is perfect for a Saturday night dinner party with friends

BY MARTIN BOETZ PHOTOGRAPHY BY KANA OKADA

MENU FOR 8

Betel Leaf Wraps with Curried Squid and Cucumber Relish

THE bon appétit

COOKING CLUB

No.

VI

get together get cooking

STARTER/
Betel Leaf Wraps with Curried Squid and Cucumber Relish

MAINS & SIDES/
Fried Trout with Sweet Pork and Green Mango Salad
Chicken and Ginger Soup
Spicy Beef Curry
Stir-Fried Asparagus and Snake Beans with Chile Jam and Kaffir Lime
Jasmine Rice

DESSERT/
Sorbet and Fresh Fruit

DRINKS/
Riesling
Thai Beer

COOKING CLUB GAME PLAN

How to pull off this menu with ease

1/ DIVIDE: Decide who will cook each dish. Also decide if you'd like to cook all the dishes together, cook one dish as a group, or bring already-made dishes.
2/ SHOP: If everyone has time, get the group together and go to your local Thai or Asian market. It's much more fun to shop together and some people may be able to share ingredients.
3/ ASSIGN: Ask any non-cooks to bring wine or dessert. Any mix of sorbets and fruit would be delicious. Two to try: coconut sorbet with sliced mango or mango sorbet sprinkled with toasted sweetened coconut.

STARTER/

Betel Leaf Wraps with Curried Squid and Cucumber Relish

8 SERVINGS (AS PART OF A MULTI-COURSE MEAL)/ *In this appetizer, the spicy squid and the cooling relish are wrapped in betel (pronounced "beetle") leaves, which have a slightly bitter taste. If you can't find betel leaves, Boston or romaine lettuce leaves make a good substitute.*

RELISH

- 2 tablespoons distilled white vinegar
- 2 tablespoons sugar
- ½ cup finely diced unpeeled Persian cucumber
- ½ cup finely diced celery
- 1 red jalapeño chile, seeded, finely diced
- 1 1-inch piece peeled fresh ginger, cut into matchstick-size strips (For tips on slicing ginger, see "Prep School" on page 160.)

WRAPS

- 10 long fresh cilantro stems, chopped
- 2 garlic cloves, halved
- 1 1-inch piece peeled fresh ginger, chopped
- 2 tablespoons vegetable oil
- 1 tablespoon Homemade Curry Powder (see recipe)
- 8 ounces cleaned squid bodies, cut crosswise into ¼-inch-thick rings
- 1 red jalapeño chile, seeded, cut into matchstick-size strips
- 1 tablespoon fish sauce (such as nam pla or nuoc nam)
- 1 tablespoon oyster sauce
- 1 teaspoon sugar
- ½ cup coconut cream
- 2 tablespoons low-salt chicken broth
- 16 betel leaves, small Boston lettuce leaves, or small romaine lettuce leaves

RELISH/ Stir vinegar and sugar in small bowl until sugar dissolves; set aside to use as dressing. Combine cucumber, celery, chile, and ginger in another small bowl. Mix dressing into relish by tablespoonfuls to taste.

WRAPS/ Grind cilantro stems, garlic, and ginger in mini processor to paste.

Heat oil in heavy large skillet over medium-high heat. Add cilantro paste and stir 1 minute. Add curry powder; stir 30 seconds. Add squid and chile strips. Stir-fry until squid is almost tender, about 1 minute. Stir in fish sauce, oyster sauce, and sugar. Add coconut cream and chicken broth. Stir until sauce thickens slightly, about 1 minute.

Arrange betel leaves on platter. Using slotted spoon, top each leaf with squid mixture. Spoon relish over.

Homemade Curry Powder

MAKES ABOUT 3 TABLESPOONS/ *Why would you make your own curry powder? Because it's fresher and more fragrant than anything you'll find in stores.*

- 2 dried red chiles, stemmed
- 1 tablespoon coriander seeds
- 1 tablespoon fennel seeds
- 1 teaspoon cumin seeds
- 1 teaspoon ground mace
- 1 teaspoon ground white pepper
- ½ teaspoon turmeric

Combine chiles, coriander seeds, fennel seeds, and cumin seeds in small bowl. Add cold water to cover, then drain. Place drained mixture in heavy small skillet. Dry-roast over medium-low heat until seeds are dry, slightly darker in color, and beginning to pop, stirring occasionally, 3 to 4 minutes. Cool in skillet.

Place mace, white pepper, and turmeric in spice mill or grinder. Add cooled spice mixture. Grind to powder. **DO AHEAD** Can be made 1 week ahead. Store airtight at room temperature.

TEST-KITCHEN TIP/ Any leftover curry powder would be delicious mixed into the filling for deviled eggs, sprinkled over quartered new potatoes before roasting, or stirred into yogurt and served with pita chips or warm naan.

MAINS & SIDES/

Fried Trout with Sweet Pork and Green Mango Salad

8 SERVINGS (AS PART OF A MULTI-COURSE MEAL)/ *Surf-and-turf like you've never had before—whole fried trout topped with crisp pieces of sweet and spicy pork. For a traditional Thai dinner, serve the mains and sides family-style with a large bowl of steamed jasmine rice.*

SWEET PORK

- ¾ cup vegetable oil, divided
- 6 large shallots, peeled, cut into thin rounds
- 6 white peppercorns
- 1 whole star anise
- 10 long fresh cilantro stems, chopped
- 3 garlic cloves, halved
- 1 ¾-inch piece peeled fresh ginger
- 10 ⅓-inch-thick slices boneless pork shoulder (Boston butt; about 10 ounces)
- ¼ cup palm sugar
- ⅔ cup water, divided
- ⅓ cup fish sauce (such as nam pla or nuoc nam)

SALAD AND DRESSING

- ⅔ cup fresh lime juice
- 10 long fresh cilantro stems
- ¼ cup fish sauce (such as nam pla or nuoc nam)

- 3½ tablespoons palm sugar
- 2 bird chiles, stemmed
- 1 garlic clove, peeled
- 1 green (under-ripe) mango, peeled, fruit cut from pit into long thin strips
- 2 cups (loosely packed) fresh cilantro leaves
- ½ cup (loosely packed) fresh mint leaves
- 1 large red jalapeño chile, seeded, cut into matchstick-size strips
- 2 kaffir lime leaves, very thinly sliced
- 1 1-inch piece peeled fresh ginger, cut into matchstick-size strips (see "Prep School," page 160)

TROUT

- 3 tablespoons vegetable oil
- 2 whole trout (each about ¾ pound), scaled, boned, with head and tail intact, if desired

SWEET PORK/ Heat ½ cup vegetable oil in small saucepan over high heat. Add shallots and cook until golden brown and crisp, about 10 minutes. Using slotted spoon, transfer fried shallots to paper towels to drain.

Grind peppercorns and star anise to powder in spice grinder. Transfer ground spices to mini processor. Add cilantro stems, garlic, and ginger; grind to paste. Set spice paste aside.

Place pork in medium bowl. Place bowl on steamer rack in pot. Cover pot and steam pork over high heat until tender, about 20 minutes. Cool; cut into ½-inch pieces.

Heat remaining ¼ cup oil in heavy large skillet over medium heat. Add steamed pork and sauté until crisp, about 10 minutes. Using slotted spoon, transfer pork to clean bowl.

Pour off all but 2 tablespoons fat from skillet and add spice paste. Cook over medium-high heat until beginning to brown and crisp, about 2 minutes. Mix in palm sugar, then ⅓ cup water and fish sauce. Stir until palm sugar melts and caramelizes, about 5 minutes. Add remaining ⅓ cup water and boil until sauce thickens and coats spoon, stirring occasionally, about 5 minutes. Mix in pork. **DO AHEAD** Can be made 1 day ahead. Cover and refrigerate pork. Cover shallots and store at room temperature. Add shallots to pork and warm over medium heat before using.

SALAD AND DRESSING/ Blend lime juice, cilantro stems, fish sauce, palm sugar, bird chiles, and garlic in blender until smooth. Season dressing to taste with salt. **DO AHEAD** Can be made 1 day ahead. Cover and refrigerate.

Combine mango, herbs, jalapeño chile, lime leaves, and ginger in medium bowl. Toss with enough dressing to coat.

TROUT/ Heat 1½ tablespoons oil in each of 2 large skillets over high heat. Open trout like book. Sprinkle each with salt and pepper. Add 1 to each skillet, skin side up. Cook until browned and cooked through, 2 to 3 minutes per side. Transfer trout to platter, skin side down. Spoon warm pork and shallot mixture over each; top each with half of salad.

MORE INFO/ This recipe calls for green mango, which is an under-ripe mango, rather than a specific variety. When shopping for green mangoes, choose fruit that is firm to the touch.

WHAT TO DRINK/ With this menu, try a bottle of Riesling. We particularly like the Smith-Madrone 2007 Riesling from Napa Valley ($25). The mango, pineapple, and citrus flavors of the wine are the perfect complement to this meal. While you're at the market, look for a Thai beer like Singha, which is produced by Thailand's first and largest brewery.

Chicken and Ginger Soup

8 SERVINGS (AS PART OF A MULTI-COURSE MEAL)/ *This comforting soup is richly flavored but not at all heavy. Fresh ginger and red jalapeños add a nice spiciness. If you can't find red jalapeños, serrano chiles or green jalapeños would make a good substitute.*

- 12 long fresh cilantro stems
- 6 garlic cloves, peeled
- 1 2-inch piece peeled fresh ginger, chopped, plus matchstick-size strips for garnish (see "Prep School," page 160)
- 10 white peppercorns
- 3 tablespoons vegetable oil
- ½ cup Chinese rice wine
- 6 tablespoons oyster sauce
- 6 tablespoons yellow bean sauce
- ¼ cup sugar
- 8 cups low-salt chicken broth
- 4 large organic or free-range chicken thighs with skin and bones, rinsed
- 4 large organic or free-range chicken drumsticks, rinsed
- Chopped green onions
- Red jalapeño chile rings

Preheat oven to 350°F. Grind cilantro stems, garlic, chopped ginger, and peppercorns in mini processor to paste. Heat oil in large ovenproof pot over medium-low heat. Add paste; sauté until beginning to color, about 7 minutes. Add rice wine, increase heat, and boil 2 minutes. Stir in oyster sauce, yellow bean sauce, and sugar, then add broth. Add chicken pieces to pot. Bring soup to simmer. Cover and place in oven until chicken is tender, about 50 minutes. Remove soup from oven and let stand, covered, 10 minutes.

Transfer chicken pieces to plate. Remove skin and bones. Cut chicken into bite-size pieces. Return chicken pieces to soup. Season with salt and pepper. **DO AHEAD** Can be made 2 days ahead. Cool slightly. Refrigerate uncovered until cold, then cover and refrigerate. Spoon off fat, if desired, and rewarm soup over low heat before continuing.

Ladle soup and some chicken into 8 bowls. Garnish with strips of fresh ginger, green onions, and chile rings.

Spicy Beef Curry

8 SERVINGS (AS PART OF A MULTI-COURSE MEAL)/ *The curries that are sold in the markets of southern Thailand inspired this heavily spiced dish. Chef Boetz says this delicious main course is a hybrid of an Indian and a Thai curry. The use of dried spices (coriander, cardamom, cumin) is common in Indian curries; coconut milk and fresh, aromatic ingredients (cilantro, lemongrass, galangal) are often used in Thai curries.*

SPICE MIX

- 3 whole cloves
- 1½ teaspoons coriander seeds

P. 128 /▸▸

FOOD STYLING BY ROSCOE BETSILL; PROP STYLING BY MOLLY FITZSIMONS

Spicy Beef Curry; Stir-Fried Asparagus and Snake Beans with Chile Jam and Kaffir Lime; Fried Trout with Sweet Pork and Green Mango Salad; Chicken and Ginger Soup

- 1 1½-inch piece cinnamon stick
- 1 whole star anise
- 1 teaspoon cumin seeds
- ⅛ teaspoon cardamom seeds (from 2 whole green cardamom pods)
- 1 teaspoon fleur de sel or coarse kosher salt
- ½ teaspoon ground mace

CURRY PASTE

- 10 small dried red chiles (such as chiles de árbol), stemmed
- 25 long fresh cilantro stems
- 1 medium red onion, chopped
- 6 garlic cloves, peeled
- 1 1½-inch piece fresh galangal or peeled fresh ginger, thinly sliced
- 1½ tablespoons chopped or grated lemongrass (see "Prep School," page 160)
- ¾ cup water

BEEF

- 1 long mild yellow chile (such as banana chile)
- 4 tablespoons vegetable oil, divided
- 2 1-pound pieces beef shank (each about 2 inches thick)
- 6 cups unsweetened coconut milk
- 25 long fresh cilantro stems
- ⅓ cup fish sauce (such as nam pla or nuoc nam)
- ⅓ cup palm sugar
- 2 4-inch-long bottoms of lemongrass stalks
- ¼ cup fresh tangerine or tangelo juice
- ⅓ cup salted roasted peanuts, crushed, plus ⅓ cup whole salted roasted peanuts for garnish
- ¾ cup fresh cilantro leaves
- 3 tablespoons coconut cream

SPICE MIX/ Combine first 6 ingredients in medium bowl. Add cold water to cover, then drain. Place spices in large wok or skillet. Dry-roast over medium-low heat until dry and fragrant, stirring constantly, about 10 minutes. Transfer mixture to spice grinder. Add salt and mace; grind to fine powder. **DO AHEAD** Spice mix can be made 1 week ahead. Store airtight at room temperature.

CURRY PASTE/ Place chiles in small bowl; add cold water to cover. Let soak 30 minutes. Drain, reserving soaking liquid.

Combine cilantro stems, onion, garlic, galangal, and lemongrass in large wok or skillet. Dry-roast over medium heat until slightly charred and fragrant, stirring often, about 10 minutes. Add ¾ cup water. Cover wok and cook until galangal is tender, about 35 minutes; cool in wok.

Scrape galangal mixture into processor. Add drained red chiles. Blend, adding enough reserved chile soaking liquid by tablespoonfuls to form smooth paste. Stir in spice mix. **DO AHEAD** Can be made 1 week ahead. Transfer to bowl, cover, and chill.

BEEF/ Preheat oven to 350°F. Char yellow chile directly over gas flame or in broiler until blackened on all sides. Enclose in paper bag 10 minutes. Peel, seed, and slice chile.

Heat 3 tablespoons oil in large ovenproof pot over medium-high heat. Sprinkle beef with salt and pepper. Add to pot; sear until brown, about 2 minutes per side. Transfer beef to plate. Add coconut milk, cilantro stems, fish sauce, palm sugar, and lemongrass to same pot. Return beef to pot and bring to simmer. Cover and place pot in oven. Braise beef until tender enough to pull away from bone, about 2½ hours. Transfer beef to plate and cool. Strain braising liquid from pot into bowl. Thinly slice meat.

Heat remaining 1 tablespoon oil in heavy large skillet over medium-low heat. Add curry paste. Stir until heated and fragrant, about 5 minutes. Add 1½ cups reserved braising liquid and bring to boil. Add roasted chile, tangerine juice, and crushed peanuts, then beef. Simmer until sauce coats beef, about 5 minutes. Season to taste with salt and pepper.

Transfer beef curry to shallow bowl. Garnish with whole peanuts and cilantro leaves. Drizzle with coconut cream.

SMART SHOPPER

TO MAKE THIS MENU, YOU'LL NEED TO PICK UP SOME INGREDIENTS AT A THAI (OR OTHER ASIAN) MARKET OR SHOP ONLINE AT IMPORTFOOD.COM.

BETEL LEAVES
These shiny, smooth, heart-shaped leaves of the betel plant, a vine found in India and Southeast Asia, are bitter and aromatic.

BIRD CHILES
Tiny red or green chiles that are extremely hot. They're also known as Thai bird chiles, bird's-eye chiles, or *prik kee noo*.

CHINESE RICE WINE
A sweet, low-alcohol wine made from fermented rice or millet. Rice wine varies in quality, so when shopping look for Shaoxing rice wine, which is considered by many to be the best.

COCONUT CREAM
A thick mixture made from shredded coconut and water that is often sold in cans or cartons. If coconut cream is unavailable, buy coconut milk and open the can without shaking. The thick white coconut cream will be at the top of the can, separate from the milk. Don't confuse coconut cream with cream of coconut, which is a sweetened mixture most often used in drinks and desserts.

DRIED SHRIMP
Small, sun-dried shrimp with a salty flavor and chewy texture. Often, they are soaked in water before using.

Stir-Fried Asparagus and Snake Beans with Chile Jam and Kaffir Lime

8 SERVINGS (AS PART OF A MULTI-COURSE MEAL)/*Fish sauce and dried shrimp add earthy flavor to this side dish. The glossy kaffir lime leaves bring a citrusy, floral aroma and taste to the dish—and look beautiful on the serving platter, too.*

CHILE JAM

1 2-inch square seedless tamarind pulp (from 16-ounce block; there may be some seeds), cut into pieces
½ cup (or more) hot water
1 1¼-inch-long piece fresh galangal or peeled fresh ginger, thinly sliced
3 cups vegetable oil
2 cups thinly sliced red onions
18 garlic cloves (about ¾ cup), chopped
10 small dried red chiles (such as chiles de árbol), soaked in water 30 minutes, drained
½ cup small dried shrimp (about 2 ounces), soaked in water 30 minutes, drained
½ cup palm sugar
3 tablespoons fish sauce (such as nam pla or nuoc nam)

ASPARAGUS AND SNAKE BEANS

2 tablespoons vegetable oil
2 garlic cloves, minced
1 pound slender asparagus spears, trimmed, cut into 2-inch lengths (For tips on trimming asparagus, see "Prep School" on page 160.)
6 ounces snake beans (Chinese long beans) or green beans, trimmed, cut into 2-inch lengths
4 kaffir lime leaves
½ cup low-salt chicken broth
1 teaspoon sugar

CHILE JAM/ Remove any seeds from tamarind pulp and place pulp in mini processor. Add ½ cup hot water and puree until smooth, adding more hot water if mixture is thick. Using rubber spatula, press enough tamarind mixture through fine sieve to measure ⅓ cup. Set aside.

Heat heavy large wok or skillet over medium heat. Add galangal and dry-roast until charred and tender, stirring often, about 8 minutes; transfer to bowl. Heat oil in same wok over medium-high heat. Add onions and cook until golden, about 7 minutes. Using slotted spoon, transfer onions to paper towels to drain. Add garlic to same oil. Cook until lightly browned, about 3 minutes. Using slotted spoon, transfer to bowl with galangal. Add chiles to same oil. Cook just until slightly darker in color, about 10 seconds. Using slotted spoon, transfer chiles to bowl with galangal. Add shrimp to same oil. Cook 1 minute. Using slotted spoon, transfer to paper towels to drain. Reserve oil in wok.

Combine galangal, garlic, and chiles from bowl, onions, and shrimp in processor. Blend until paste forms (paste may not be completely smooth). Transfer paste to heavy medium saucepan. Mix in ¼ cup reserved oil from wok and stir over medium heat until very hot. Add palm sugar, fish sauce, and tamarind pulp. Stir chile jam to blend.

DO AHEAD Can be made 1 month ahead. Transfer to bowl, cover, and chill.

ASPARAGUS AND SNAKE BEANS/ Heat oil in large wok or heavy skillet over medium heat. Add garlic and stir 30 seconds. Add asparagus, beans, and lime leaves; toss to combine. Add broth, sugar, and chile jam. Stir-fry until vegetables are tender and sauce thickens enough to coat, about 5 minutes. Transfer vegetables to bowl and serve.

TEST-KITCHEN TIP/ **To quickly chop the garlic called for in this recipe, use a mini processor instead of a knife.** / ■

Martin Boetz is the executive chef of Longrain Restaurant & Bar in Sydney and Melbourne and the author of Modern Thai Food.

FISH SAUCE
The anchovy-flavored liquid from salted, fermented fish. You may see many kinds of fish sauce at the market. Look for a bottle of deep-brown liquid with the words *nam pla* or *nuoc nam* on the label.

GALANGAL
A plant with a hot, peppery flavor. Galangal looks like ginger but is lighter in color. If you can't find galangal, fresh ginger would make a good substitute.

KAFFIR LIME LEAVES
Look for these small, shiny, dark-green leaves of the kaffir lime tree in the produce section of the market.

LEMONGRASS
An herb that has long, thin, gray-green stalks and is shaped like a green onion. Because it contains citral, an oil found in lemon peel, lemongrass has a sour flavor and a lemony fragrance.

OYSTER SAUCE
A thick, dark-brown sauce made by cooking oysters, brine, and soy sauce. Oyster sauce can be found in the Asian foods section of the supermarket.

PALM SUGAR
A dark, unrefined sugar with a coarse, compact texture made from either the sap of palm trees or sugarcane juice.

SNAKE BEANS
Beans with very long pods (usually about 1½ feet). They are crisp, tender, and similar to string beans. Also known as Chinese long beans or yard-long beans.

TAMARIND PULP
The sweet-sour pulp from the tamarind fruit. Often sold in a solid block that needs to be soaked and strained before using. In addition to Thai markets, tamarind pulp is also available at some Indian and Latin markets.

WHOLE STAR ANISE
A brown star-shaped pod with a seed in each of its eight segments. The flavor of the seeds comes from anethol, the oil that gives aniseed its unique flavor. However, star anise has a more complex flavor than aniseed. It's sweet, mellow, and woodsy—with a warming kick. Look for star anise in the spice section of the supermarket.

YELLOW BEAN SAUCE
A salty whole bean yellow sauce that is made from fermented soybeans. It's available in jars, bottles, or cans.

EGGS

MORNING, NOON, AND NIGHT

FOR BREAKFAST, LUNCH, DINNER, OR DESSERT, EGGS ARE EVEN MORE THAN THEY'RE CRACKED UP TO BE

///

BY
JEANNE
THIEL
KELLEY

PHOTOGRAPHY
BY
LISA
HUBBARD

SCRAMBLED EGGS WITH RICOTTA

EGGS WITH SERRANO HAM AND MANCHEGO CHEESE

BREAKFAST

SOFT SCRAMBLED EGGS WITH FRESH RICOTTA AND CHIVES

2 SERVINGS/ *Fresh ricotta brings out the eggs' creaminess.*

- 4 large eggs
- 1 tablespoon chopped fresh chives
- ¼ teaspoon fleur de sel or coarse kosher salt plus more for sprinkling
- 1 tablespoon butter
- ½ cup fresh ricotta cheese*
- 4 ⅓- to ½-inch-thick slices whole grain bread or 8 whole grain baguette slices, lightly toasted and buttered
- Whole chives (optional)

Whisk eggs, chopped chives, and ¼ teaspoon fleur de sel in medium bowl until well blended. Melt butter in heavy medium nonstick skillet over medium heat. When foam subsides, add eggs and stir with heatproof silicone spatula until eggs are almost cooked but still runny in parts, tilting skillet and stirring with spatula to allow uncooked portion to flow underneath, about 2 minutes. Remove from heat. Add ricotta and stir just until incorporated but clumps of cheese are still visible.

Arrange 2 toasts or 4 baguette slices on each of 2 plates. Spoon scrambled eggs atop toasts. Sprinkle with more fleur de sel and pepper. Garnish with whole chives, if desired.

*/ Available at some supermarkets and at specialty foods stores and Italian markets.

LUNCH

EGGS WITH SERRANO HAM AND MANCHEGO CHEESE, GREEN OLIVE RELISH, AND MIGAS

4 SERVINGS/ *The softly fried eggs are a wonderful counterbalance to the rich ingredients in this Spanish take on* salade lyonnaise. Migas *are Spanish croutons.*

RELISH
- ¼ cup chopped pitted brine-cured green olives
- ¼ cup chopped drained roasted red bell pepper from jar
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon chopped fresh oregano

MIGAS
- 2 tablespoons extra-virgin olive oil
- 2 small garlic cloves, pressed
- 4 ¾-inch-thick slices pain rustique or ciabatta, cut into ¾-inch cubes (about 4 generous cups)

SALAD
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon Sherry wine vinegar
- ¼ cup finely chopped shallots
- 4 cups (lightly packed) arugula leaves
- 4 cups (lightly packed) torn baby frisée
- Fleur de sel or coarse kosher salt

EGGS
- 1 tablespoon extra-virgin olive oil
- 4 large eggs
- 4 ounces very thinly sliced Manchego cheese*
- 4 very thin slices Serrano ham or prosciutto

RELISH/ Combine all ingredients in small bowl. **DO AHEAD** Relish can be made 1 day ahead. Cover and refrigerate.

MIGAS/ Preheat oven to 375°F. Stir olive oil and garlic in large bowl. Add bread cubes and toss to coat well. Transfer bread to heavy large baking sheet and bake until lightly toasted yet still chewy, about 10 minutes. Cool.

SALAD/ Whisk olive oil, vinegar, and shallots in large bowl. Add arugula, frisée, and migas; toss well. Season lightly with fleur de sel. Divide salad among 4 plates.

EGGS/ Heat olive oil in large nonstick skillet over medium heat. Add eggs; immediately cover top of each egg with cheese, dividing evenly. Cover and cook until egg whites are just set and cheese softens, about 2 minutes. Carefully transfer 1 egg to each plate; top with ham and season with pepper. Top each egg with relish, dividing evenly.

*/ A Spanish cheese made from sheep's milk; sold at some supermarkets and at specialty foods stores.

FOR PRODUCT DETAILS, SEE SOURCEBOOK.

ORECCHIETTE CARBONARA WITH LEEKS

FLOATING ISLAND WITH LEMON CUSTARD AND RASPBERRIES

DINNER
ORECCHIETTE CARBONARA WITH LEEKS

4 SERVINGS/ *Eggs become a silky, creamy sauce when they're tossed with hot pasta. Here, leeks add a nice spring touch to the traditional Roman dish.*

- 4 applewood-smoked bacon slices, diced
- 2 medium leeks (white and pale green parts only), halved lengthwise, then cut crosswise into ⅓-inch pieces
- 10 ounces orecchiette (little ear-shaped pasta) or small shells
- 2 large eggs, room temperature
- ½ cup freshly grated Parmesan cheese plus additional for serving
- 1 tablespoon chopped fresh Italian parsley

Cook bacon in large skillet over medium heat until crisp, about 8 minutes. Using slotted spoon, transfer bacon to paper towel to drain. Pour off all but 2 tablespoons fat from skillet if necessary. Add leeks and sauté over medium heat until tender, about 6 minutes. Set aside.

Meanwhile, cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain pasta, reserving ½ cup pasta cooking liquid.

Whisk eggs and ½ cup Parmesan in medium bowl to blend; gradually whisk in ¼ cup pasta cooking liquid. Add pasta to leeks in skillet and stir to heat. Remove skillet from heat. Pour egg mixture over pasta and stir until sauce is just creamy and eggs are no longer raw, about 2 minutes. (Return skillet to very low heat if egg mixture is runny; do not overcook or eggs will curdle.) Add some of remaining ¼ cup pasta cooking liquid to pasta if needed to moisten. Stir in bacon and parsley. Serve pasta, passing additional cheese separately.

DESSERT
FLOATING ISLANDS WITH LEMON-SCENTED CUSTARD SAUCE AND RASPBERRIES

6 SERVINGS/ *This classic French dessert relies on eggs for its pool of rich custard and its islands of soft meringue. In this easy and updated version, the meringue is baked instead of poached, and the custard is enhanced with lemon and a scattering of raspberries. For help separating the eggs, see "Prep School," page 160.*

SAUCE

- 1 cup whipping cream
- ½ cup whole milk
- 6 large egg yolks
- ⅓ cup sugar
- 3 tablespoons fresh lemon juice
- 2 teaspoons finely grated lemon peel

MERINGUE ISLANDS

- ½ cup egg whites (about 4 large)
- Pinch of salt
- ⅔ cup sugar
- 6 paper-thin lemon slices
- 2 6-ounce containers fresh raspberries

SAUCE/ Bring cream and milk to simmer in heavy medium saucepan. Using whisk, beat egg yolks and sugar in medium bowl until light, about 2 minutes. Gradually whisk hot cream mixture into yolks. Return mixture to saucepan and stir over medium-low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 3 minutes (do not boil). Pour custard into bowl. Stir in lemon juice and peel. Cool slightly, then chill uncovered until cold. **DO AHEAD** Sauce can be made 2 days ahead. Cover and keep refrigerated.

MERINGUE ISLANDS/ Preheat oven to 350°F. Generously butter six ¾-cup soufflé dishes and dust with sugar. Place on baking sheet. Using electric mixer, beat egg whites with pinch of salt in large bowl until soft peaks form. Gradually beat in sugar. Continue beating until stiff and glossy. Divide meringue among prepared soufflé dishes, mounding slightly. Bake until meringues puff and begin to brown lightly on top and tester inserted into center comes out clean, about 15 minutes. Cool to room temperature, at least 20 minutes and up to 3 hours (meringues will deflate).

Divide custard sauce among 6 shallow soup bowls. Carefully run small sharp knife around edge of meringues to loosen, if necessary. Invert meringues, then turn top side up and place on sauce. Garnish with lemon slices and sprinkle with raspberries. /■

Contributing editor Jeanne Thiel Kelley's newest book, Blue Eggs and Yellow Tomatoes, *came out last month.*

FOOD STYLING BY ROSCOE BETSILL; PROP STYLING BY DEBORAH WILLIAMS

FOR MORE DELICIOUS EGG DISHES, GO TO *bonappetit.com/slideshows.*

PASSOVER

MODERN FLAVORS MEET HERITAGE DISHES FOR A TIME-HONORED CELEBRATION

by Diane Rossen Worthington / photography by Marcus Nilsson

THIS PAGE/ SALMON AND WHITEFISH CAKES   OPPOSITE/ ROASTED ASPARAGUS SOUP

PERFECT

Menu for 8

APPETIZERS & FIRST COURSE

Apple, Asian Pear, and Toasted Walnut Haroseth

Salmon and Whitefish Cakes with Horseradish-Cucumber Sauce

CHARDONNAY

Roasted Asparagus Soup with Spring Herb Gremolata

MAIN & SIDE

Beef Brisket with Merlot and Prunes

MERLOT

Potato, Carrot, and Zucchini Kugel

DESSERT

Almond-Lemon Torte with Fresh Strawberries

APPETIZERS & FIRST COURSE/

APPLE, ASIAN PEAR, AND TOASTED WALNUT HAROSETH

MAKES ABOUT 4 CUPS/ *There are many variations of haroseth, a mixture of fruit, nuts, and honey. This version is light and fresh, with a nice crunch. Haroseth is one of the six elements of the seder plate, and is left on the table for the rest of the meal. It is traditionally served with matzo.*

- 1¼ cups walnut halves
- 1 Granny Smith apple, peeled, cored, cut into ⅓-inch cubes
- 1 Asian pear, peeled, cored, cut into ⅓-inch cubes
- 3 tablespoons sweet Passover wine
- 2 tablespoons (or more) honey
- 1 teaspoon finely grated orange peel
- ¾ teaspoon ground cinnamon
- Chopped fresh mint

Stir walnuts in heavy small skillet over medium heat until lightly browned and fragrant, about 5 minutes. Cool and chop nuts; place in medium bowl. Add apple, pear, wine, 2 tablespoons honey, orange peel, and cinnamon. Stir to blend, adding more honey, if desired. **DO AHEAD** Can be made 4 hours ahead. Let stand at room temperature. Toss to blend and drain before continuing.

Sprinkle haroseth with mint; serve.

SALMON AND WHITEFISH CAKES WITH HORSERADISH-CUCUMBER SAUCE

MAKES 16/ *The combination of salmon and whitefish is delicious (and pretty). A few tablespoons of horseradish give a real kick to the sauce. To adjust the heat to your taste, add the horseradish a little bit at a time.*

SAUCE

- 1 cup finely chopped unpeeled English hothouse cucumber
- ¾ cup mayonnaise
- 3 tablespoons prepared white horseradish
- 2 tablespoons finely chopped fresh Italian parsley
- 1 tablespoon finely chopped fresh chives

FISH CAKES

- 3 tablespoons olive oil plus more for frying fish cakes
- 3 medium carrots, peeled, finely chopped
- 1⅔ cups finely chopped leeks (white and pale green parts only)
- 2 large eggs
- 6 tablespoons unsalted matzo meal
- 1¾ teaspoons coarse kosher salt
- ¾ teaspoon ground white pepper
- 18 ounces skinless whitefish fillets, cut into 1-inch cubes
- 1 9-ounce skinless salmon fillet, cut into 1-inch cubes
- Lemon wedges
- Fresh Italian parsley sprigs

SAUCE/ Stir cucumber, mayonnaise, horseradish, parsley, and chives in medium bowl to blend. Season sauce to taste with salt and pepper. **DO AHEAD** Sauce can be made 1 day ahead. Cover and refrigerate.

FISH CAKES/ Line large rimmed baking sheet with plastic wrap. Heat 3 tablespoons oil in heavy large skillet over medium heat. Add carrots and leeks. Sauté until soft but not brown, about 15 minutes. Cool in skillet.

Beat eggs, matzo meal, coarse salt, and white pepper in large bowl to blend. Stir in carrot mixture. Place whitefish and salmon cubes in processor. Using on/off turns, chop fish to coarse paste (small pieces of fish will remain). Stir fish into matzo meal mixture.

Using wet hands and about ⅓ cup for each, shape fish mixture into sixteen ½-inch-thick cakes. Arrange on prepared baking sheet. **DO AHEAD** Can be made 1 day ahead. Cover with plastic and chill.

Add enough oil to 2 heavy large skillets to coat bottom. Heat oil over medium-high heat. Add 8 fish cakes to each skillet. Sauté until golden and cooked through, about 3 minutes per side. **DO AHEAD** Can be made 2 hours ahead. Transfer to another baking sheet, cover, and refrigerate. Rewarm uncovered in 350°F oven 10 minutes.

MAIN & SIDE/ BEEF BRISKET WITH POTATO, CARROT, AND ZUCCHINI KUGEL

Arrange 2 fish cakes on each plate. Spoon sauce over or alongside. Garnish with lemon wedges and parsley.

WHAT TO DRINK/ **A Chardonnay would be delicious with the haroseth and the salmon and whitefish cakes. We like the apple, pear, and vanilla notes of the Baron Herzog 2006 Chardonnay from Herzog Wine Cellars on California's Central Coast. It's a great kosher wine and a good value at $13.**

ROASTED ASPARAGUS SOUP WITH SPRING HERB GREMOLATA

8 SERVINGS/ *Gremolata (a classic Italian garnish made from lemon peel, parsley, and garlic) gets a new twist here with the addition of tarragon.*

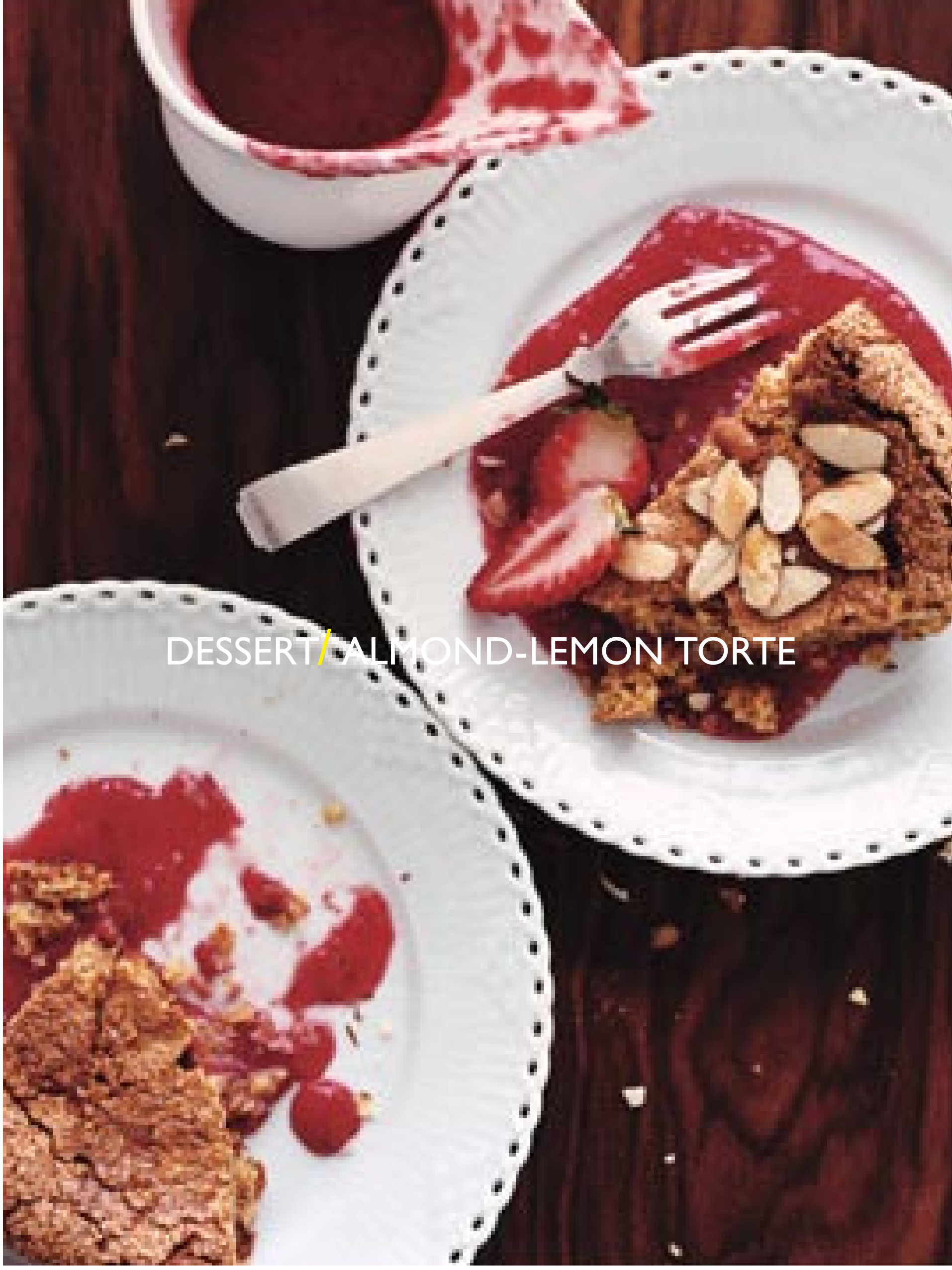
- 5 pounds asparagus, trimmed, cut into 2-inch pieces (14 to 15 cups)
- 4 cups chopped leeks (white and pale green parts only; about 4 large)
- ¼ cup olive oil
- 6 cups (or more) low-salt chicken broth
- 2 tablespoons minced fresh Italian parsley
- 4 teaspoons finely grated lemon peel
- 1 tablespoon minced fresh tarragon
- 1 small garlic clove, minced

Preheat oven to 425°F. Combine asparagus, leeks, and oil in very large bowl; toss to blend. Divide between 2 large rimmed baking sheets. Sprinkle with salt and pepper. Roast vegetables until asparagus pieces are soft and leeks are golden, stirring occasionally, about 45 minutes; cool on sheets.

Spoon ⅓ of vegetables into blender; add 2 cups broth. Blend until smooth. Transfer to large pot. Repeat 2 more times, using half of remaining vegetables and 2 cups broth for each batch. Warm soup over medium heat, thinning with more broth by ½ cupfuls, if desired. Season with salt and pepper. **DO AHEAD** Can be made 1 day ahead. Cool slightly. Cover; chill. Rewarm before continuing.

Mix parsley, lemon peel, tarragon, and garlic in small bowl for gremolata.

Ladle soup into bowls. Sprinkle with gremolata and serve.



DESSERT/ ALMOND-LEMON TORTE

MAIN & SIDE/

BEEF BRISKET WITH MERLOT AND PRUNES

8 SERVINGS/ *Wine and dried fruit bring a sweet richness to this humble cut of meat.*

- 1 4- to 4½-pound flat-cut (also called first-cut) beef brisket, trimmed of most fat
- 2 tablespoons olive oil
- 1 14½-ounce can diced tomatoes in juice (preferably fire-roasted)
- 1 cup Merlot or other dry red wine
- 2 pounds onions, sliced
- 4 medium carrots, peeled, thinly sliced
- 16 garlic cloves, peeled
- 1½ cups pitted large prunes (about 8 ounces)
- 1 tablespoon finely chopped fresh thyme
- ½ cup plus 1 tablespoon prune juice
- 3 tablespoons plus 1 teaspoon balsamic vinegar
- 2 tablespoons chopped fresh Italian parsley

Position rack in bottom third of oven and preheat to 325°F. Pat brisket dry; sprinkle all over with salt and pepper. Heat oil in heavy extra-large skillet over high heat. Add brisket and cook until deep brown, about 7 minutes per side. Transfer brisket, fat side up, to large roasting pan. Add tomatoes with juice and wine to skillet. Remove from heat, scrape up any browned bits, and pour mixture over brisket. Distribute onions, carrots, and garlic around brisket. Add prunes and thyme; drizzle with ½ cup prune juice and 3 tablespoons vinegar. Sprinkle lightly

FOR PRODUCT DETAILS, SEE SOURCEBOOK.

with salt and pepper. Place pan over 2 burners and bring to boil. Cover pan with heavy-duty foil; place in oven.

Braise brisket until tender, about 3 hours 15 minutes. Uncover and cool 1 hour at room temperature. **DO AHEAD** Can be made 2 days ahead. Cover with foil and chill. Bring just to simmer over 2 burners before continuing.

Remove brisket from roasting pan, scraping off juices. Place on work surface; cut across grain into ¼-inch-thick slices. Spoon off fat from top of pan juices. Place 1 cup vegetables (no prunes) and 1 cup braising liquid from pan into processor and puree. Return puree to pan. Add remaining 1 tablespoon prune juice and 1 teaspoon vinegar to pan. Heat sauce; season with salt and pepper.

Overlap brisket slices in 13x9x2-inch glass baking dish. Pour sauce over brisket, separating slices to allow some sauce to flow between. **DO AHEAD** Can be made 1 day ahead. Cover; chill.

Rewarm brisket, covered, in 350°F oven for 30 minutes. Sprinkle brisket with parsley; serve.

MORE INFO/ **Use a slender metal pin, like a turkey lacer, to check whether the brisket is tender. Insert the pin into the thickest part; if it meets no resistance, the brisket is done.**

WHAT TO DRINK/ **You used Merlot to cook the brisket, so why not pour a Merlot as well? Try the Yarden 2002 Merlot ($22), produced at a winery in Israel's Golan Heights. The kosher wine has ripe plum flavors and a spicy finish.**

POTATO, CARROT, AND ZUCCHINI KUGEL

8 SERVINGS/ *Kugel is most often made with potatoes or noodles. Here, carrots, zucchini, and two kinds of onions add color and flavor to a potato version.*

- 5 large eggs
- 3 medium onions (1¼ to 1½ pounds total), peeled, cut into 1-inch pieces, divided
- 14 green onions, coarsely chopped, divided
- 5 8-ounce russet potatoes, peeled, cut into 1-inch cubes, divided
- 2 medium carrots, peeled, cut into 1-inch pieces, divided
- 1 large zucchini, trimmed, cut into 1-inch pieces, divided
- ½ cup unsalted matzo meal
- 2½ teaspoons salt
- ½ teaspoon freshly ground black pepper
- ½ cup (1 stick) melted unsalted pareve margarine, vegetable oil, or melted chicken fat, divided

Position rack in top third of oven and preheat to 400°F. Combine 3 eggs, half of onions, and half of green onions in processor. Blend until mixture is almost smooth and fluffy. Add half of potatoes, half of carrots, and half of zucchini. Blend until vegetables are finely chopped (bits of carrots and zucchini will remain). Transfer mixture to large bowl. Repeat with remaining 2 eggs, onions, and green onions, then potatoes, carrots, and zucchini. Add to mixture in bowl. Whisk in matzo meal, 2½ teaspoons salt, and ½ teaspoon pepper, then ¼ cup margarine.

Brush remaining ¼ cup margarine over bottom and sides of 13x9x2-inch glass baking dish. Place dish in oven until very hot, about 7 minutes. Pour kugel batter into hot dish. Bake until top is brown and crisp, about 1 hour.

Cut kugel into squares; serve hot alongside brisket.

DESSERT/

ALMOND-LEMON TORTE WITH FRESH STRAWBERRIES

8 TO 10 SERVINGS/ *A little bit of olive oil makes this cake especially moist.*

CAKE

- Mild olive oil (not extra-virgin) for brushing pan plus 6 tablespoons
- 4 tablespoons unsalted matzo meal, divided
- 2 cups almond flour or almond meal*
- 1 cup sugar, divided
- 6 large eggs, separated (for more information, see "Prep School")
- 2 tablespoons fresh lemon juice
- 1 tablespoon orange juice
- 2 teaspoons finely grated lemon peel
- ½ teaspoon salt
- ½ cup sliced almonds

SAUCE AND BERRIES

- 5 cups sliced stemmed strawberries (about 2 pounds), divided
- 1 tablespoon (or more) sugar

CAKE/ Preheat oven to 350°F. Brush 10-inch-diameter springform pan with oil. Line bottom with parchment paper round. Brush paper with oil. Place 2 tablespoons matzo meal in pan and shake to coat; tap out excess.

Combine remaining 2 tablespoons matzo meal, almond flour, and ⅓ cup sugar in medium bowl; whisk to blend. Place egg yolks in large bowl; place egg whites in another large bowl. Add ⅓ cup sugar to yolks. Using electric mixer, beat yolk mixture until thick and fluffy. Beat in 6 tablespoons olive oil, then lemon juice, orange juice, and lemon peel. Mix in dry ingredients. Add ½ teaspoon salt to whites; using clean dry beaters, beat until soft peaks form. Gradually add ⅓ cup sugar and beat until stiff but not dry. Fold whites into yolk mixture in 3 additions. Transfer batter to prepared pan. Sprinkle almonds over.

Bake cake until golden brown and tester inserted into center comes out clean, about 40 minutes. Place pan on rack; cool cake completely in pan. **DO AHEAD** Can be made 2 days ahead. Cover cake pan with foil and let stand at room temperature.

SAUCE AND BERRIES/ Combine 2 cups sliced strawberries and 1 tablespoon sugar in processor; blend until smooth. Sweeten sauce with more sugar, if desired; transfer to small bowl. **DO AHEAD** Can be made 1 day ahead. Cover and chill.

Cut around cake; release pan sides. Cut cake into wedges. Serve with sauce and remaining sliced strawberries.

*/ Sometimes labeled "ground almonds"; available at specialty foods stores and natural foods stores.

TEST-KITCHEN TIP/ **If you can't find almond flour in the market, make your own by grinding almonds in the processor to a fine powder./■**

Diane Rossen Worthington is a Los Angeles-based food writer, recipe developer, and cookbook author. Her most recent book is Seriously Simple Holidays.

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FOOD STYLING BY JEE LEVIN; PROP STYLING BY MARY-ELLEN WEINRIB

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GOLD

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by CRAIG
CUTLER

30 MINUTES...

THAT'S ALL THE TIME YOU NEED TO TURN OUT ONE OF THESE SWEET SPRING DESSERTS

CLOCKWISE FROM FAR LEFT/ sautéed-strawberry ice cream sundae; pineapple, honeydew, and mango with ginger and fresh herbs; warm rhubarb compote with walnut-coconut crunch; little lemony ricotta cheesecake; chocolate-honey tart

CHOCOLATE-HONEY TART

pictured right

10 TO 12 SERVINGS/
Lavender adds a floral note. If you're not a fan, the tart would also be delicious without it.

- Nonstick vegetable oil spray
- 9 whole chocolate graham crackers (about 5 ounces)
- 4 tablespoons (½ stick) unsalted butter, room temperature, divided
- 1 tablespoon honey
- 1 cup whipping cream
- 2 teaspoons dried lavender blossoms*
- 12 ounces bittersweet or semisweet chocolate chips
- 1 tablespoon unsweetened cocoa powder

Preheat oven to 350°F. Spray 9-inch-diameter tart pan with removable bottom with nonstick spray. Grind graham crackers with 3 tablespoons butter and honey in processor until fine crumbs form. Press crumbs evenly onto bottom (not up sides) of prepared tart pan. Bake until set, about 10 minutes. Cool.

Bring cream and lavender just to boil in small saucepan. Reduce heat to low and simmer 5 minutes. Place chocolate in medium saucepan. Strain hot cream mixture into saucepan with chocolate. Stir over medium-low heat just until melted and smooth. Add cocoa powder and remaining 1 tablespoon butter; stir until melted and smooth. Pour chocolate mixture over crust in tart pan. Chill at least 45 minutes (chocolate will be slightly soft after 45 minutes and firm after 2 hours). Cut into wedges and serve. DO AHEAD Can be made 1 day ahead. Cover and keep chilled. Let stand at room temperature 1 hour before serving.

*/ Also called culinary lavender buds; available at many natural foods stores and some farmers' markets and from deandeluca.com.

WARM RHUBARB COMPOTE WITH WALNUT-COCONUT CRUNCH

4 SERVINGS/
One of our favorite spring ingredients—rhubarb—shines in this dessert. The compote can be served warm, at room temperature, or cold.

- 4 cups ½-inch pieces trimmed rhubarb (about 1¼ pounds)
- ⅔ cup plus 5 tablespoons sugar
- ¼ cup crème de cassis (black-currant liqueur) or Chambord
- ½ cup walnut pieces
- ½ cup ¼-inch-thick strips unsweetened flaked organic coconut*
- ⅔ cup plain Greek-style yogurt**
- Wildflower honey (for drizzling)

Bring rhubarb, ⅔ cup sugar, and crème de cassis to boil in heavy medium saucepan, stirring until sugar dissolves. Reduce heat to low, cover, and simmer until rhubarb is soft, about 10 minutes. Transfer to refrigerator to cool slightly. DO AHEAD Can be made 1 day ahead. Cover and keep refrigerated. Rewarm, if desired.

Place walnuts and remaining 5 tablespoons sugar in medium nonstick skillet. Stir constantly over high heat until sugar melts and turns deep amber color, about 3 minutes. Remove from heat. Add coconut and stir until well combined, about 30 seconds. Press onto bottom of pan. Cool in pan. Break into shards. DO AHEAD Can be made 1 day ahead. Store in airtight container at room temperature.

Divide rhubarb compote among 4 large wineglasses. Spoon dollop of yogurt atop compote, drizzle with honey, and top with walnut-coconut crunch.

*/ Available at natural foods stores and specialty foods stores.

**/ A thick yogurt that's sold at some supermarkets and at specialty foods stores (such as Trader Joe's and Whole Foods markets) and Greek markets. If unavailable, place regular yogurt in cheesecloth-lined strainer set over large bowl. Cover and refrigerate 4 hours or overnight to drain.

SAUTÉED-STRAWBERRY ICE CREAM SUNDAES

MAKES 4/
Just a few minutes in a hot skillet gives the sauce a complex flavor. If you've got an extra minute or two, skip the chocolate chips and garnish the sundaes with chocolate curls shaved off the edge of a chocolate bar with a vegetable peeler.

- 1 pound fresh strawberries, hulled, halved lengthwise
- ¼ cup sugar
- ½ teaspoon ground cinnamon
- 2 teaspoons olive oil
- 1 teaspoon finely grated orange peel
- 1 pint high-quality vanilla ice cream
- 1 pint high-quality strawberry sorbet
- ¼ cup white, dark, and/or milk chocolate chips

Mix berries, sugar, and cinnamon in medium bowl; toss to coat. Heat oil in medium nonstick skillet over high heat. Add berry mixture; cook until berries begin to soften and juices are released, stirring often, about 2 minutes. Stir in orange peel. Return to same bowl and place in freezer 10 minutes to cool slightly. DO AHEAD Can be made 4 hours ahead. Cover, transfer to refrigerator, and chill. Return sauce to room temperature or rewarm slightly in microwave-safe bowl in microwave, if desired, before serving.

Divide vanilla ice cream among 4 large wineglasses or dessert coupes. Top with scoops of strawberry sorbet. Spoon room-temperature or warm strawberry sauce over. Sprinkle with chocolate chips and serve.

HOT MILK CAKES WITH STRAWBERRIES AND CREAM

pictured left

MAKES 6/

Hot milk cake is an easy, old-fashioned dessert that has simple, modern appeal. The moist, delicate cake gets its name from the hot milk that is added to the batter just before baking. In this recipe, the individual cakes are split, then topped with berries and whipped cream.

- Nonstick vegetable oil spray
- 2 extra-large eggs
- ⅔ cup plus ½ cup sugar
- ¾ teaspoon vanilla extract, divided
- 1 cup plus 2 tablespoons self-rising flour
- ⅔ cup whole milk
- 5 tablespoons unsalted butter
- 1 pound large strawberries, hulled, thinly sliced lengthwise
- ½ cup chilled heavy whipping cream
- 1 tablespoon powdered sugar

Preheat oven to 425°F. Spray six ¾-cup custard cups with nonstick spray. Using electric mixer, beat eggs in medium bowl at high speed until thick, about 3 minutes. Gradually beat in ⅔ cup sugar; beat until thick and pale yellow, about 1 minute longer. Beat in ½ teaspoon vanilla. Add flour and beat 30 seconds. Bring milk and butter just to boil in small saucepan, stirring until butter melts. Add hot milk mixture to batter; beat until blended and smooth, about 30 seconds. Divide batter among prepared cups. Place cups on rimmed baking sheet.

Bake cakes until tops rise (tall rounded peak will form in center of each), turn pale golden, and are firm to touch, about 16 minutes. Cool in cups at least 20 minutes. **DO AHEAD** Can be made 8 hours ahead. Cool completely in cups, then cover and let stand at room temperature.

Toss strawberries and remaining ½ cup sugar in medium bowl to coat; let stand 20 minutes for juices to form. Using electric mixer, beat cream, powdered sugar, and remaining ¼ teaspoon vanilla in another medium bowl until peaks form.

Remove warm or room-temperature cakes from cups and transfer to bowls. Cut off rounded top of each cake. Spoon some of berries and juices over. Cover berries with tops of cakes. Spoon whipped cream over, garnish with remaining berries and juices, and serve.

PINEAPPLE, HONEYDEW, AND MANGO WITH GINGER AND FRESH HERBS

4 SERVINGS/

Basil, cilantro, and red bell pepper bring a savory element to this fruit salad. This is a great dessert, but would be equally good for breakfast or brunch.

- 2 cups diced peeled fresh pineapple
- 1 cup diced seeded peeled honeydew melon
- 1 cup diced peeled pitted mango
- 2 tablespoons thinly sliced fresh basil
- 2 tablespoons fresh lime juice
- 2 tablespoons honey
- 1 tablespoon thinly sliced fresh cilantro or mint
- 1 tablespoon minced crystallized ginger
- 1 tablespoon minced red bell pepper
- 1 tablespoon sesame seeds

Mix all ingredients except sesame seeds in large bowl. Let stand 10 minutes for flavors to blend. Divide fruit mixture among wineglasses and sprinkle with sesame seeds.

LITTLE LEMONY RICOTTA CHEESECAKES

MAKES 6/

These individual desserts get their bright flavor from lemon juice, lemon peel, and a lemon curd topping.

- Nonstick vegetable oil spray
- ⅔ cup sugar
- ½ cup fresh lemon juice
- 4 teaspoons finely grated lemon peel
- 2 8-ounce packages cream cheese, room temperature
- 1 cup whole-milk ricotta cheese
- 2 extra-large eggs
- ⅔ cup purchased lemon curd

Preheat oven to 425°F. Spray eight ¾-cup ramekins or custard cups with nonstick spray. Using electric mixer, beat sugar, lemon juice, and lemon peel in large bowl until sugar dissolves, about 1 minute. Add cream cheese and ricotta cheese; beat until smooth, about 1 minute (some small curds from ricotta may remain). Add eggs; beat until well blended.

Divide batter among prepared ramekins. Place ramekins on rimmed baking sheet. Bake until puffed, just set in center, and pale golden on top, about 18 minutes. Chill until cold, about 2 hours. **DO AHEAD** Can be made 1 day ahead. Cover and keep chilled.

Spread lemon curd over chilled cheesecakes and serve./■

Rozanne Gold is an award-winning chef and cookbook author based in New York. Her most recent book is Kids Cook 1-2-3.

FOOD STYLING BY VICTORIA GRANOF; PROP STYLING BY BARBARA FIERROS

FOR MORE GREAT DESSERT RECIPES, GO TO *bonappetit.com/desserts.*

SPECIAL
KITCHEN
SECTION

A KITCHEN DESIGNER'S KITCHEN

WHEN TROY ADAMS RENOVATED HIS OWN L.A. KITCHEN, IT WASN'T ABOUT BIG, SPLASHY, OR OVER-THE-TOP. INSTEAD, HE USED A CAREER'S WORTH OF CLEVER, PRACTICAL TRICKS OF THE TRADE. LUCKY FOR US, HE AGREED TO SHARE HIS SECRETS.

text by AMY ALBERT photography by JULIUS SHULMAN AND JUERGEN NOGAI

TRICK OF THE TRADE/
USE LIGHT FROM MANY SOURCES

Lit from within, this overhead cabinet is a light fixture, too—frosted-glass doors conceal cabinet contents and help shed ambient light. Recessed fixtures underneath provide task lighting, while track fixtures and a pendant provide ambient as well as task lighting.

TRICK OF THE TRADE/
GO FOR A BIG SINGLE SINK (INSTEAD OF A DOUBLE)

One deep, wide sink takes up the same amount of space as a divided one, but it does what a double sink can't—provides enough room to fill a 16-quart stockpot, rinse voluminous bunches of greens, or soak a turkey-sized roasting pan.

K

WITH 24 YEARS OF DESIGNING KITCHENS AND AT LEAST 1,000 PROJECTS UNDER HIS BELT, L.A. KITCHEN DESIGNER TROY ADAMS KNEW JUST WHAT HE WANTED WHEN IT CAME TIME TO REDO HIS OWN KITCHEN: BLEND THE EFFICIENCY ANY GOOD COOK CRAVES WITH THE STYLE AND ORIGINALITY ANY GOOD DESIGNER LOVES.

He began with a novel idea. "Instead of wallpapering the room with cabinets and appliances, as in a conventional fitted kitchen, I wanted each element to have its own presence, like separate pieces of furniture." Sounds impractical and space-hogging—especially in this long, narrow 10x30-foot room. But it's not: Thoughtfully conceived work zones make for a kitchen that's as snug as a ship but feels spacious.

One key decision was keeping overhead cabinets to a minimum so that the room would have a more open feel. "I'm not a fan of overhead storage," he says. "You only use the bottom shelf, because getting to the top one is usually really hard."

A beautiful and eclectic mix of materials warms up this sleek room. But each has a specific reason for being there. A red enameled lava-stone countertop offers a juicy pop of color and is heat-, stain-, and scratch-resistant. Durable soapstone countertops take on an appealing patina over years of use, and the slate backsplash is shot through with colors that tie the room together. The butcher-block work island is a freestanding cutting board that's always ready for action and looks great with the bamboo floors, which are both practical and green. Troy points out that bamboo, a renewable resource, is also a grass and handles moisture even better than a wood floor.

TRICK OF THE TRADE/

KEEP THE WORK TRIANGLE TIGHT

The uninterrupted path between work zones is a design concept called the work triangle—conventionally, the imaginary line from sink to cooktop to fridge. But for best use of space, there are actually two triangles: the line from chopping block to fridge to sink, and the one from chopping block to sink to cooktop. However you configure it, "each leg of the triangle should be at least four feet and no longer than nine," says Troy. "If the distance is too short, you'll feel cramped and want to spread out to another surface. But if it's too long, you'll be hiking across the kitchen for everything." One of the secrets to this small space's workability is that the island—where Troy spends most of his kitchen time—is the nexus of the kitchen.

TRICK OF THE TRADE/ **USE SLIDING DOORS TO KEEP PASSAGES CLEAR**

Because the room is narrow, Troy chose sliding doors—which don't obstruct passageways as doors on hinges do. "Even when the patio door is closed, the room doesn't feel cramped," he says. But Troy didn't stop there. The door that conceals the washer and dryer area slides, too, as do the doors on the cabinet over the sink.

TRICK OF THE TRADE/

FACE THE OPEN SPACE

To make the narrow room feel bigger and "capture an indoor-outdoor experience," Troy positioned his work island facing the patio. A California thing, for sure. But even if you live in a cooler climate, the concept holds. Make a small kitchen seem more roomy by considering where you spend the most time and making sure it faces the place that feels the most open, whether it's the den or the backyard.

"SLEEK AND MODERN CAN LOOK COLD, SO I BROUGHT ALL THESE NATURAL MATERIALS INTO THE MIX TO SOFTEN IT UP," SAYS TROY.

TRICK OF THE TRADE/

MAKE EVERY INCH COUNT

Corner space can easily become dead space. To make sure he didn't squander it, Troy designed a round unit with sliding doors; it's essentially a lazy Susan minus the cabinet. Talk about thinking outside the box—and say goodbye to spice jars falling off a rotating shelf and getting lost in a dark corner.

TRICK OF THE TRADE/

CREATE WORK ZONES THAT MULTITASK

A tea fanatic—he stocks an impressive selection of white, black, and green teas from all over the world—Troy wanted a special place just for brewing. But the tea bar on the opposite page is much more than that: a hot-and-cold filtered-water station, undercounter storage, and a place for the microwave and steam oven. The bar shares a wall with the washer and dryer and is concealed by sliding doors when it's laundry time.

TRICK OF THE TRADE/

INSTALL ORGANIZED CUSTOM DRAWERS FOR EFFICIENT STORAGE

Divided and dedicated drawers with removable inserts keep plates, kitchen tools, sushi utensils, and even a *sake* set neatly stashed. Custom knife storage keeps knives from banging around in the drawer; the blades stay sharper and it's safer, too.

PROP STYLING BY MAGGIE WARD.

FOR PRODUCT DETAILS, SEE SOURCEBOOK.

FASHION STYLING BY JULIE WHITMIRE.

FIND YOUR RANGE

HERE ARE THE FIVE QUESTIONS TO ASK YOURSELF BEFORE TAKING THE PLUNGE

1/ GAS OR ELECTRIC BURNERS?

Fire is fun and for years was considered the choice of true cooks: It's responsive, and that flame makes you feel like you're really cooking. But electric burners are way better than they used to be: Sleek smooth-tops that heat up fast have replaced metal coils. If you're going electric, you should know about induction cooktops, which are powered by electromagnetic energy. Increasingly popular with chefs because they're as responsive as gas and don't heat up the kitchen, they're more energy-efficient than gas or electric smooth-tops. Pans must be magnetic. Want to mix it up? Some companies allow you to design your own cooktop with both gas and electric burners.

2/ HOW MANY BURNERS?

IF YOU COOK FOR A CROWD EVEN A FEW TIMES A YEAR, YOU'LL BE GLAD TO HAVE SIX OR EIGHT BURNERS. ALL THAT SPACE MEANS ROOM FOR SEVERAL POTS GOING AT ONCE, EVEN IF THERE'S AN OVERSIZE STOCKPOT OR EXTRA-WIDE SKILLET AMONG THEM. PLUS, THERE WILL BE LANDING SPACE FOR HOT PANS JUST OUT OF THE OVEN. BUT IF YOU'RE WORKING WITH A SMALL KITCHEN AND YOU CRAVE MORE COUNTER SPACE, FOUR MAY BE ALL YOU NEED.

3/ GAS OR ELECTRIC OVEN?

YOU'LL COME ACROSS A "DUAL FUEL" OPTION—GAS BURNERS WITH AN ELECTRIC OVEN. IF BAKING IS YOUR PASSION, SPENDING THE MONEY ON DUAL FUEL IS A GOOD IDEA: THREE PANS OF COOKIES OR MUFFINS WILL COME OUT MORE EVENLY IN AN ELECTRIC OVEN WITH THE CONVECTION FAN BLOWING THAN THEY WILL WITH GAS. PLUS, YOU'LL LOVE IT THAT AN ELECTRIC OVEN IS SELF-CLEANING. BUT GAS PERFORMS JUST AS WELL. IF YOU DO A LOT OF MEAT AND VEGETABLE ROASTING, CASSEROLE BAKING, AND BROILING—AND IF YOU ONLY BAKE ONE PIE AT A TIME—GAS IS FINE.

4/ RANGE OR COOKTOP & WALL OVEN?

It's a matter of taste and space. A range can anchor the room like a hearth, while a cooktop and wall oven offer more design choices. You can get two wall ovens and have more flexibility about placement, and then put burners on an island with drawers for pots and pans underneath. This can be cheaper than a monster range, too. If you have the space, get the best of both worlds: a range plus one or two additional wall ovens, a good choice if you cook a lot for family and friends.

5/ WHAT ABOUT A GRIDDLE OR GRILL?

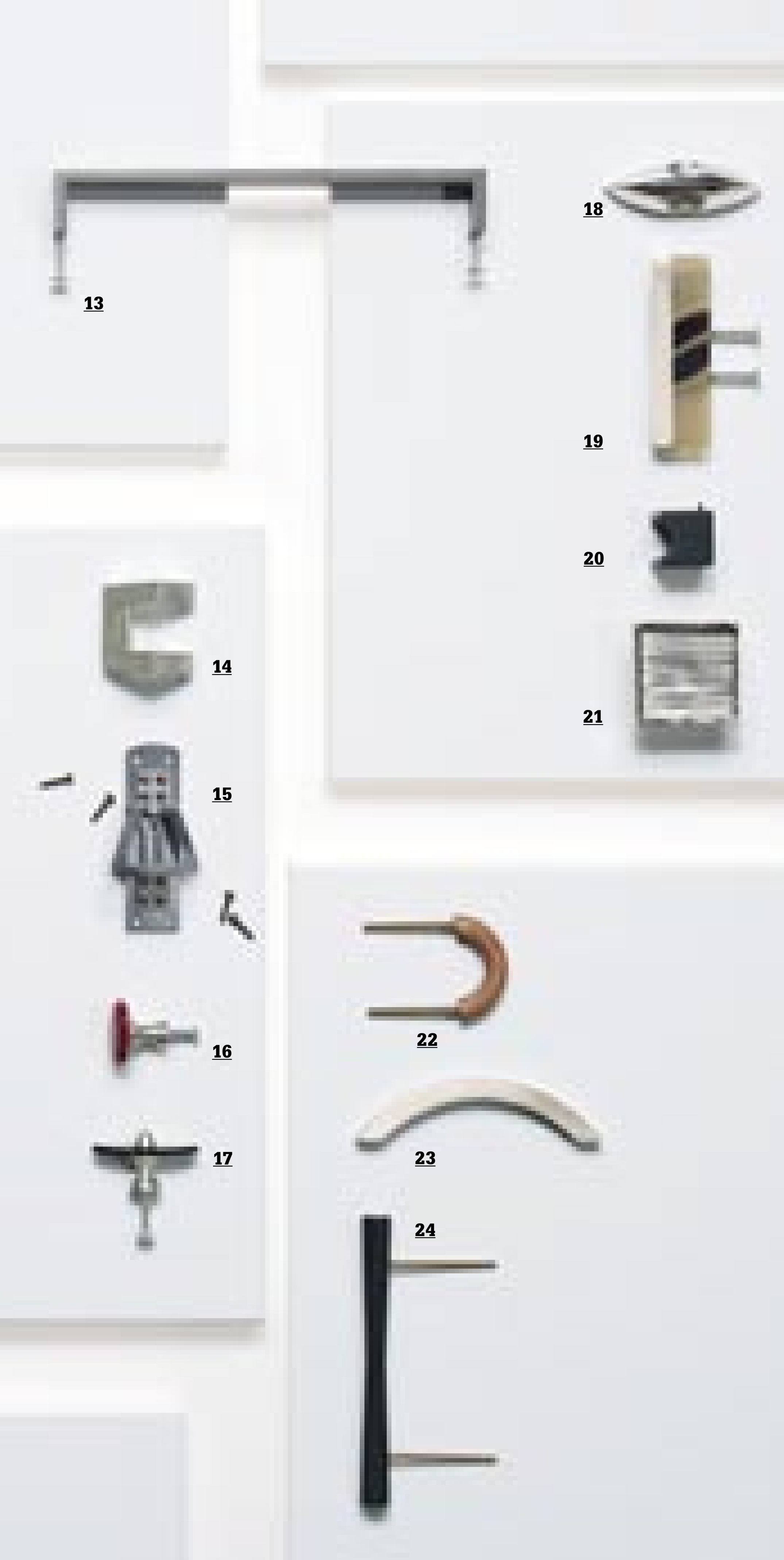
Are pancake and burger fests a common thing at your house? Then a griddle can be fun. The downside: It's not as easy to clean as a skillet or griddle pan. Unless you're hell-bent on channeling your inner short-order cook, that space may be put to better use with two burners, over which you can set a griddle pan. Or if your outdoor grill is far from the kitchen, you may want to go for an indoor grill to char your food on the stovetop.

text by
AMY ALBERT
photography by
FREDRIK BRODÉN

GET A GRIP

RUSTIC, SLEEK, MODERN, RETRO—GREAT-LOOKING NEW PULLS AND KNOBS GIVE YOUR KITCHEN AN INSTANT MAKEOVER

produced by KIM WONG text by AMY ALBERT
photography by DWIGHT ESCHLIMAN



1/ Elongated glacial-stone pull by Thomas Ward, Skipping Stones Studio, $25; stonehardware.com
2/ Split-stone pulls by Thomas Ward, Skipping Stones Studio, $60 per pair; stonehardware.com
3/ Murano-glass and gold-leaf cone-shaped knob, $31; bauerware.com
4/ Sóko hand-cast stainless steel "Linea Oliva" pull, $53 to $493; sokostudio.com for stores
5/ Martin Pierce hand-cast bronze "Hedgerow" pull, $62; martinpierce.com
6/ Waterworks polished-nickel "Bin" pull, $33; 800-899-6757
7/ José Regueiro hand-glazed stoneware knob in Old Copper, $15; joseregueiro.com for stores
8/ Sóko hand-cast bronze knob with natural finish, $33 to $130; sokostudio.com for stores
9/ Waterworks polished-nickel "Egg" knob, $10; 800-899-6757
10/ Waterworks "Prism" glass and chrome knob, $19; 800-899-6757
11/ Pen & Ink "Bloom" bone and brass knob, $10; anthropologie.com
12/ "Adeline" polished-chrome knob, $7; restorationhardware.com
13/ Bauerware oil-rubbed wide, flat modern bronze pull, $48; bauerware.com
14/ Linnea square stainless steel pull, $26; Details, 310-659-1550
15/ Liz's Antique Hardware Arts & Crafts-style stainless steel and copper pull, $20; lahardware.com
16/ Hard Ware Glass red oval knob, $24; Details, 310-659-1550
17/ Australian horn elliptical knob (made from recycled food-industry castoffs), $33; bauerware.com
18/ Martin Pierce cast stainless "Ergo" oval pull, $66; martinpierce.com
19/ Australian horn pull (made from recycled food-industry castoffs), $54; bauerware.com
20/ Alno dark-bronze cube knob, $11; Details, 310-659-1550
21/ Du Verre square "Forged 3" knob by Heinz Pfleger, $32; duverre.com for stores
22/ Maruki laminated C-shape Japanese wood pull, $7 to $8; hidatool.com
23/ Linnea stainless squared crescent pull, $26; Details, 310-659-1550
24/ Maruki ebony-stained laminated wood tapered pull, $10 to $16; hidatool.com /■

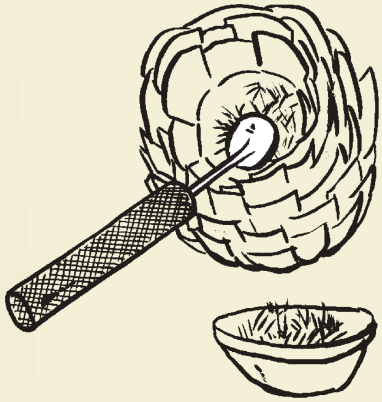
PREP SCHOOL/

TECHNIQUES, TIPS, TRICKS, AND MORE FROM THE **BON APPÉTIT TEST KITCHEN**

1/

2/

3/



THE TECHNIQUE/

the right way to trim an artichoke

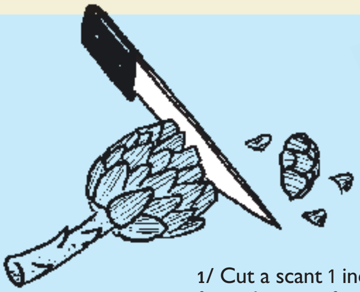
Trimming artichokes takes work, but getting to the tender inner leaves and heart is worth it. Here's how to prep large ones for the Steamed Artichokes and the Stuffed Artichokes (both on page 116). First, fill a large bowl with water. Then add the juice of half a lemon—dropping the trimmed artichokes in lemon water helps prevent browning.

1/ Pull off the tough outer leaves and cut off the stem of each artichoke. Cut off 1 inch from the top of each artichoke. With scissors, cut off about ½ inch from the tip of each leaf.

2/ Rub cut surfaces with lemon.

3/ Separate the leaves to get to the center of the artichoke. Pull out the purple leaves, exposing the prickly choke. With a melon baller or spoon, scoop out the prickly choke from each artichoke. Drop prepared artichokes into the bowl of lemon water until ready to use.

from COOKING OUT OF THE BOX *p. 112*



trimming baby artichokes

Here's how to prep the baby artichokes for the Artichoke and Mushroom Frittata on page 116 and the Artichoke and Parmesan Risotto on page 117.

1/ Cut a scant 1 inch from the top of each artichoke. Trim the stem to ½ inch.

2/ Pull off the tough outer leaves until you get to the pale green ones.

3/ Halve each baby artichoke lengthwise. Rub cut surfaces with lemon.

4/ Quarter each half. Drop each wedge into lemon water until ready to use. /▸▸

TRY THIS/

GRATE LEMONGRASS

Lemongrass, a uniquely Southeast Asian ingredient, adds great flavor to the Spicy Beef Curry on page 125. An easy alternative to chopping it is grating. Peel away the tough outer stalk (it comes off easily after ends are trimmed) and rub the white part against the fine holes of a grater.

from PARTY THAI *p. 122*

THREE WAYS TO.../

separate egg whites from yolks

The Homemade Mayonnaise on page 91, the Floating Islands on page 135, and the Almond-Lemon Torte on page 141 call for separate egg yolks and egg whites. There are a few simple ways to separate the eggs. Start with cold eggs (they're easier to separate) and two bowls.

HANDS/ Crack the egg over a bowl and into your hand. With fingers slightly separated, let the white slip through your fingers while the yolk rests in your palm. When all the white has dribbled away, drop the yolk into the second bowl.

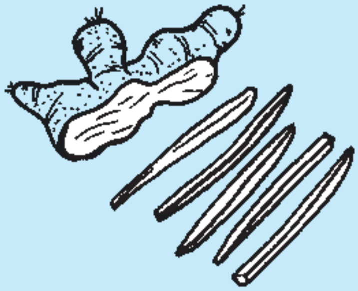
SHELLS/ Crack the egg and split the shell evenly in two over a bowl. Catch the yolk in one shell half. Working over the bowl, tip the yolk into the other half, letting the white dribble into the bowl. Pour the yolk from shell to shell until all the white has dripped into the bowl. Drop the yolk into the second bowl.

SEPARATOR/ If you like gadgets (or don't like touching eggs), use an egg separator, which catches the yolk and lets the white drip out ($3 at surlatable.com).

THE TRICK/

SLICING GINGER

The Cucumber Relish, the Green Mango Salad, and the Chicken and Ginger Soup in the Thai-style menu on pages 124 and 125 all get part of their pizzazz from fresh ginger. Australian chef Martin Boetz showed us a neat trick for preparing the ginger: Cut it into a julienne that goes with the grain so that the matchstick-size pieces stay intact during cooking.



1/ Peel the ginger. Halve it lengthwise, noting that the fibers run the long way.
2/ Cut 1/16-inch slices going in the same direction as the fibers, then cut slices into lengths 1/16 inch thick.
3/ Cut the thin lengths into 2-inch matchsticks.

SNAP

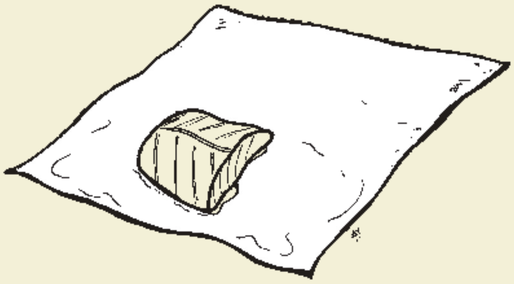
WHEN PREPPING ASPARAGUS FOR THE ASPARAGUS-RICOTTA TART WITH COMTÉ CHEESE ON PAGE 115, THE EASIEST WAY TO **REMOVE THE TOUGH STALK ENDS** IS TO BEND EACH SPEAR GENTLY NEAR ITS BASE. THE SPEAR WILL SNAP AT THE PLACE WHERE THE TOUGH PART ENDS AND THE TENDER PART BEGINS.

HAVE A QUESTION? E-MAIL US AT *testkitchen@bonappetit.com.*

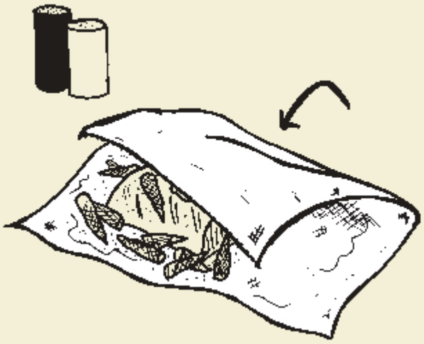
THE TECHNIQUE/

the right way to bake in parchment

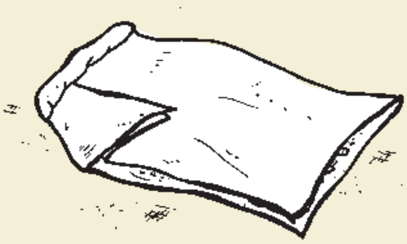
The Fish Fillets in Parchment with Asparagus and Orange on page 115 are baked in a paper packet. Also called baking *en papillote* (loosely translated: paper-wrapped), it's a great technique to know. Why? It's a handy—and hands-off—way to cook your main and veggies at the same time; it's perfect for a dinner party, because the packets can be assembled ahead and refrigerated; ingredient possibilities are endless; and it's fun to wrap stuff in a packet. Here's how:



1/ Cut parchment into 15×15-inch squares. Butter ½ of each square, on 1 side only. Center the fish on the buttered area.



2/ Add salt, pepper, herbs, butter, asparagus, and orange juice. Fold parchment over.



3/ Fold and crimp edges to seal each packet completely. Bake on a rimmed baking sheet at 400°F for 17 minutes.

4/ Slide packets onto plates; let guests open them. Or cut with a knife or shears; ease ingredients out of packets.

from COOKING OUT OF THE BOX *p. 112*

THE TOOL/

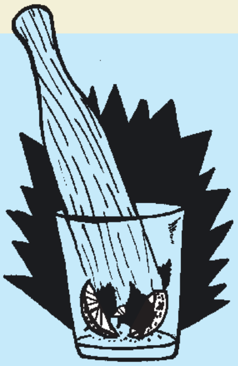
sheet pan

Rimmed baking sheets, a.k.a. sheet pans or jelly-roll pans, are what we like best for the *en papillote* baking method at left. But there are a zillion other uses for these workhorse pans, and you can never have too many (at last count, our Test Kitchen had 25). Roasting vegetables, baking cookies and thin cake layers, and organizing prepped ingredients are just some of the jobs that are easier with heavy-duty, 12x17x1-inch sheet pans that don't buckle during high-heat roasting. You'll find them at restaurant supply stores (where they're also known as half sheet pans). Or look for Chicago Metallic "Commercial" jelly-roll pans ($16 at chefsresource.com).

THE TERM/

muddle (MUH-dul)

It may not sound like it, but to muddle is a good thing. And for a bartender, it's as important a technique as stirring, shaking, and straining. Muddling—crushing ingredients against the bottom of the glass to release aromas and flavors—is the secret behind the new breed of herb- and fruit-infused cocktails we're seeing everywhere. It's what gives a Mojito its mojo. And it's what makes the lime and cucumber flavors really sing in the Gordon's Cup on page 46. The pestle-like tool made just for the job is called a muddler. No muddler? No problem. A small wooden spoon works nicely, too. /■



SHOWER

Fresh Pea Hummus Crostini with Pea Tendril Garnish *85*

Fish Fillets in Parchment with Asparagus and Orange *115*

Steamed rice

TO DRINK: Rosé

Floating Islands with Lemon-Scented Custard Sauce and Raspberries *135*

TO DRINK: Champagne

SPRING FLING

Smoked Trout Rillettes with Radishes and Celery*

TO DRINK: Gordon's Cup *46*

Lamb Chops with Dried Cherries and Port *70*

Soft Polenta with Leeks*

Sautéed Greens with Cannellini Beans and Garlic *121*

TO DRINK: Pinot Noir

Chocolate-Honey Tart *144*

WEEKNIGHT

Marinated olives

Orecchiette Carbonara with Leeks *135*

Pan-Roasted Asparagus with Thyme *116*

Garlic bread

TO DRINK: Beaujolais

Sautéed-Strawberry Ice Cream Sundaes *144*

BRUNCH

Chilled Cucumber Soup with Smoked Salmon and Dill*

Eggs with Serrano Ham and Manchego Cheese, Green Olive Relish, and Migas *133*

Steamed Artichokes with Herb-Caper Mayonnaise *116*

TO DRINK: Prosecco

Warm Rhubarb Compote with Walnut-Coconut Crunch *144*

BIRTHDAY

Romaine Wedges with Tangy Blue Cheese Vinaigrette *70*

Beef Brisket with Merlot and Prunes *140*

Mashed Potatoes with Celery Root and Mascarpone*

Steamed Carrots with Mint *120*

TO DRINK: Merlot

Red Velvet Cake with Raspberries and Blueberries*

ASIAN

Betel Leaf Wraps with Curried Squid and Cucumber Relish *124*

Spicy Stir-Fried Chicken and Greens with Peanuts *121*

Rice with Lemongrass and Green Onion*

TO DRINK: Viognier

Pineapple, Honeydew, and Mango with Ginger and Fresh Herbs *147*

CRAIG CUTLER

*/ FOR THESE RECIPES, GO TO *bonappetit.com.*

1/3 PAGE VERTICAL LEFT

SHOPPING INFO

Eggs: Morning, Noon, and Night/ **pp. 130–135**
Small white cereal bowl ($34; shown with Floating Island) by Jan Burtz from **ABC CARPET & HOME;** 212-473-3000.

Passover Perfect/ **pp. 136–141**
White "Loft" rectangular tray ($22), white "E.Motion" ring bowl ($85), white "E.Motion" spoon-shaped shallow bowls ($25 each), and white "E.Motion" bean-shaped shallow bowls ($25 each), all by Rosenthal from **MICHAEL C. FINA;** 800-804-8070; michaelcfina.com. Cedar cheese board ($135) from **OCHRE;** 212-414-4332. "Arno" pewter goblet ($86) from **MATCH;** 201-792-9444. "Eclipse" flatware ($110 for five-piece place setting) from **CALVIN KLEIN HOME;** 212-292-9000. "Vega" wineglasses in sapphire ($190 each) and water goblet ($170), all by Savinel & Rozé for **BACCARAT;** 800-777-0100; baccarat.com. "White Plain" buffet dinner plates ($45 each) and "White Full Lace" dessert plates ($65 each), all by Arnold Krog, and white "Ursula" jug ($50) by Ursula Munch-Petersen, all from **ROYAL COPENHAGEN;** royalcopenhagen.com for stores.

A Kitchen Designer's Kitchen/ **pp. 148–153**
KITCHEN DESIGNER/ **TROY ADAMS DESIGN;** 310-657-1400; troyadamsdesign.com.

CABINETS/ **STUDIO BECKER** beech and rift wenge wood; 510-865-1616; studiobecker.com.

SIDE SINK/ **KOHLER** custom undercounter trough sink ($1,007); 800-456-4537; us.kohler.com.

SIDE FAUCET/ **FRANKE** hot/cold water dispenser in chrome ($453); 800-626-5771; frankeksd.com.

SINK/ **ELKAY** single-bowl undermount ($226); 630-574-8484; elkayusa.com.

FAUCET/ **DORNBRACHT** two-hole single-lever mixer with spray ($1,256); dornbracht.com.

ISLAND/ **STUDIO BECKER** freestanding cutting station; 510-865-1616; studiobecker.com. **PYROLAVE** lava-stone countertop in red; pyrolave.fr.

APPLIANCES/ **GAGGENAU** stainless steel convection oven ($4,999); 877-442-4436; gaggenau-usa.com. **SUB-ZERO** glass-door refrigerator ($7,300); 800-222-7820; subzero.com. **KITCHENAID** "Architect Series II" microwave oven ($449); 800-422-1230; kitchenaid.com. **MIELE** "Combiset" modular cooking surface with wok, two burners, and contact griddle ($2,847); 800-843-7231; miele.com.

FURNITURE/ "Sectional Club" sofa ($2,385) from the Loggia collection by Glyn Peter Machin from **SUMMIT FURNITURE;** 831-375-7811; summitfurniture.com.

LIGHTS/ "Flex-Line" track system with "Bella Terra" pendant, "Rainbow Spot" fixtures, and "Antaurus Spot & Up" fixture by **BRUCK;** brucklighting.com.

HOOD/ "Flux" hood by Fu-Tung Cheng from **CHENG DESIGN;** 510-849-3272; chengdesign.com.

MISCELLANEOUS/ Backsplash in Indian multi-color slate, honed-soapstone countertop, vertical-grain carbonized bamboo flooring, and teppanyaki grill table, all by **TROY ADAMS DESIGN;** 310-657-1400; troyadamsdesign.com. "Shoji" door screen and pantry doors in wenge and frosted glass by **STUDIO BECKER;** 510-865-1616; studiobecker.com. Polished-chrome towel bar ($125) by **HÄFELE;** 800-423-3531; hafele.com. "Basket Saucer" light ($2,356) by James Dieter from **DFORM;** 718-384-6887; dformdesign.com. "Luna" mahogany tableware ($100 for five-piece place setting) by Calvin Klein Home from **MACY'S;** 800-289-6229; macys.com.

All other items are privately owned. Listed prices are approximate.

TRAVEL PLANNER

Drinks/ **COMME ÇA/ p. 46**
8479 Melrose Avenue, Los Angeles; 323-782-1178; commecarestaurant.com.

Steak's New Best Friend/ **CUT/ pp. 109–110**
The Beverly Wilshire hotel, 9500 Wilshire Boulevard, Beverly Hills; 310-276-8500; wolfgangpuck.com.

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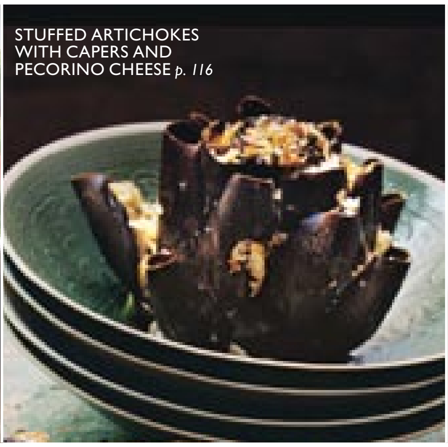
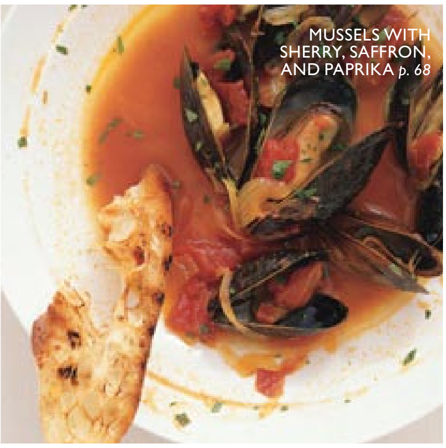
SKILLET GREENS WITH CUMIN AND TOMATOES p. 121


STUFFED ARTICHOKES WITH CAPERS AND PECORINO CHEESE p. 116


MUSSELS WITH SHERRY, SAFFRON, AND PAPRIKA p. 68

COVER RECIPE
Lemon-Raspberry Cupcakes 68
LC/CH/

APPETIZERS
Apple, Asian Pear, and Toasted Walnut Haroseth 138
LC/CH/LSF/V/

Artichoke and Mushroom Frittata 116
LC/HF/V/

Artichoke and Parmesan Risotto 117
HF/

Asparagus-Ricotta Tart with Comté Cheese 115

Betel Leaf Wraps with Curried Squid and Cucumber Relish 124
LC/

Fresh Pea Hummus Crostini with Pea Tendril Garnish 85
LC/CH/LF/HF/LSF/V/

Mussels with Sherry, Saffron, and Paprika 68

Radish-Chive Tea Sandwiches with Sesame and Ginger 68
LC/V/

Roasted Tomatillo Salsa 76
LC/CH/LF/LSF/V/

Salmon and Whitefish Cakes with Horseradish-Cucumber Sauce 138
LC/

Steamed Artichokes with Herb-Caper Mayonnaise 116
HF/V/

Stuffed Artichokes with Capers and Pecorino Cheese 116
HF/V/

BEVERAGES
Gordon's Cup 46
LC/CH/LF/LSF/

SOUPS
Chicken and Ginger Soup 125
LC/

Indian-Spiced Carrot Soup with Ginger 118
LC/CH/HF/

Roasted Asparagus Soup with Spring Herb Gremolata 140
LC/CH/HF/

SALADS, SALAD DRESSINGS
Carrot Salad with Creamy Lemon, Yogurt, and Chive Dressing 118
LC/CH/V/

Eggs with Serrano Ham and Manchego Cheese, Green Olive Relish, and Migas 133
HF/

Romaine Wedges with Tangy Blue Cheese Vinaigrette 70

Warm Asparagus and Morel Mushroom Salad with Shaved Radishes 33
LC/HF/

BREAKFAST DISHES
Artichoke and Mushroom Frittata 116
LC/HF/V/

Eggs with Serrano Ham and Manchego Cheese, Green Olive Relish, and Migas 133
HF/

Soft Scrambled Eggs with Fresh Ricotta and Chives 133
LC/HF/V/

MAIN COURSES
FISH, SEAFOOD

Fish Fillets in Parchment with Asparagus and Orange 115
LC/

Fried Trout with Sweet Pork and Green Mango Salad 124
LC/

Mussels with Sherry, Saffron, and Paprika 68

MEATS

Asparagus-Ricotta Tart with Comté Cheese 115

Beef and Carrot Stew with Dark Beer 118
HF/

Beef Brisket with Merlot and Prunes 140
HF/

Eggs with Serrano Ham and Manchego Cheese, Green Olive Relish, and Migas 133
HF/

Fried Trout with Sweet Pork and Green Mango Salad 124
LC/

Lamb Chops with Dried Cherries and Port 70
HF/

Orecchiette Carbonara with Leeks 135
LC/HF/

Slow-Cooked Carnitas Tacos 76
HF/

Spicy Beef Curry 125
HF/

POULTRY

Chicken and Ginger Soup 125
LC/

Chicken and Shiitake Stir-Fry with Peas and Pea Tendrils 85
LC/HF/LSF

Chicken Burritos with Poblano Chiles and Corn 70
HF/

Spicy Stir-Fried Chicken and Greens with Peanuts 121
LC/HF/

VEGETARIAN

Artichoke and Mushroom Frittata 116
LC/HF/V/

Bean and Cheese Sandwiches with Salsa 32
HF/V/

Penne with Greens, Olives, and Feta 121
HF/V/

Stuffed Artichokes with Capers and Pecorino Cheese 116
HF/V/

PASTA, PIZZA, RICE
Artichoke and Parmesan Risotto 117
HF/

Orecchiette Carbonara with Leeks 135
LC/HF/

Penne with Greens, Olives, and Feta 121
HF/V/

Pizzas with Prosciutto, Peas, Pea Sprouts, and Gruyère 85
HF/

SANDWICHES
Bean and Cheese Sandwiches with Salsa 32
HF/V/

Radish-Chive Tea Sandwiches with Sesame and Ginger 68
LC/V/

VEGETABLES, SIDE DISHES
Artichoke and Parmesan Risotto 117
HF/

Pan-Roasted Asparagus with Thyme 116
LC/V/

Pinto Beans with Chiles 76
CH/HF/LSF/

Potato, Carrot, and Zucchini Kugel 141
HF/V/

Roasted Sesame- and Panko-Coated Asparagus with Soy-Ginger Drizzle 116
CH/HF/V/

Sautéed Greens with Cannellini Beans and Garlic 121
LC/CH/HF/V/

Skillet Greens with Cumin and Tomatoes 121
LC/CH/HF/V/

Steamed Artichokes with Herb-Caper Mayonnaise 116
HF/V/

Steamed Carrots with Mint 120
LC/HF/V/

Stir-Fried Asparagus and Snake Beans with Chile Jam and Kaffir Lime 129
HF/LSF/

Stuffed Artichokes with Capers and Pecorino Cheese 116
HF/V/

SAUCES, CONDIMENTS
Apple, Asian Pear, and Toasted Walnut Haroseth 138
LC/CH/LSF/V/

Homemade Curry Powder 124
LC/CH/LF/LSF/V/

Homemade Mayonnaise 91
LSF/V/

Roasted Tomatillo Salsa 76
LC/CH/LF/LSF/V/

DESSERTS
Floating Islands with Lemon-Scented Custard Sauce and Raspberries 135

Pineapple, Honeydew, and Mango with Ginger and Fresh Herbs 147
LC/CH/LF/HF/LSF/

Warm Rhubarb Compote with Walnut-Coconut Crunch 144
CH/HF/

CAKES

Almond-Lemon Torte with Fresh Strawberries 141
HF/

Double Chocolate Cake 32

Hot Milk Cakes with Strawberries and Cream 147

Lemon-Raspberry Cupcakes 68
LC/CH/

Little Lemony Ricotta Cheesecakes 147

FROZEN DESSERTS

Sautéed-Strawberry Ice Cream Sundaes 144

TARTS

Chocolate-Honey Tart 144

LC/ LOW CALORIE
CH/ LOW CHOLESTEROL
LF/ LOW FAT
HF/ HIGH FIBER
LSF/ LOW SATURATED FAT
V/ VEGETARIAN

PHOTOGRAPHY BY (FROM LEFT): CORAL VON ZUMWALT(2). NUTRITIONAL ANALYSIS BY SANDRA FRANK, ED.D., R.D.

PARKER POSEY

actress

She has kept audiences guessing with unexpected roles in more than 50 movies, including offbeat hits like *Waiting for Guffman* and blockbusters like *Superman Returns*. This spring, she tackles the small screen in her first television series, *The Return of Jezebel James*, on Fox. We caught up with her in New York City, where the show is filmed and where she lives with her beloved dog, Gracie.

SELF-PORTRAIT/ We asked Parker Posey to photograph herself in a foodie setting. She enlisted the help of a friend, who took this picture of her in the kitchen of her New York apartment.

What is your favorite meal to prepare?
I love going to Whole Foods and getting some really fresh fish and then shopping at the Union Square Greenmarket. I like to keep it simple and rely on the ingredients.

What was your most memorable meal?
I had never had truffles before, and the first time I went to Rome, I ate this outrageously tasty and fresh pasta with truffles.

When you go out, what's your drink of choice?
I like wine. Maybe Burgundy or, in the summer, a chilled Pinot Grigio.

Do you have any guilty pleasures?
My food vice would be pasta. There's a restaurant called Cacio e Pepe, and they make this great Romano cheese bowl with fresh pasta and cracked pepper. Cheese is also one of my big vices.

What's the perfect snack?
Apples. I also love almond butter on a sweet rice cake. When I was a child, my mother would make these things called cheese crisps. She'd spray a plate with cooking spray and grate cheddar cheese on it, then put it in the microwave for 30 seconds.

What's the most unusual thing you've ever eaten?
My dad gave me a dollar to eat some hog's head cheese. I would never eat that again!

What would people be surprised to find in your kitchen?
Mango and lime chutney from Kalustyan's and Bubbies sweet pickles.

Do you have a favorite comfort food?
A butternut squash soup or some kind of hippy, crunchy, health-food soup that is well prepared.

What are you having for dinner tonight?
I'm going to Gusto Ristorante. I am meeting my friend Zoe Cassavetes, who I worked with on the film *Broken English*. I forgot what I ate the last time I was there, so I'm going to leave it up to the menu.

—INTERVIEW BY ERIC STEINMAN

BRANDON ROBERTS